



## Banquet & Catering Information

**Inn at Morro Bay**  
**60 State Park Restaurant & Lounge**

60 State Park Road  
Morro Bay, CA 93442  
805-772-5651

[www.innatmorrobay.com](http://www.innatmorrobay.com)



# Breakfast Menus

## CONTINENTAL BREAKFAST

Minimum of 15 Guests

Selection of freshly squeezed Citrus and Fruit Juices

Assorted Danishes, Muffins and Croissants

Seasonal Local Fruits and Fresh Berries

Assorted Spreads

SLO Roasted Coffee, Decaf Coffee, and Hot Teas

\$12. per guest

## BREAKFAST BURRITOS

Scrambled Eggs, Sausage, Breakfast Potatoes, Mushrooms and Red Peppers,  
Green Onions and Cheddar Cheese served on Flour Tortillas with Salsa

\$11. per guest

## BREAKFAST BUFFET

(served in Meeting Room)

Minimum of 15 Guests

Full Beverage Station to include Regular and Decaf Coffee, Hot Tea, Water,  
Orange, Cranberry and Apple Juices, and Milk

House Made Granola

High Fiber Cereals

Yogurts with Fresh Berries

Fresh Fruit Platter

Scrambled Eggs

Sausage

Breakfast Potatoes

Local Bread, Bagels, Muffins, Scones, and Croissants served with Assorted Spreads

\$15.95 per guest

++20% service charge and 8.750% sales tax (subject to change without notice) applicable



# Breakfast Menus

## PLATED BREAKFAST

### EGGS

Served with Country Potatoes or fresh Fruit and choice of Toast or English Muffin

#### **Two Farm-Fresh Eggs**

Served with choice of: Applewood Smoked Bacon or Sausage Patty 12.

#### **Greek Omelet**

Spinach, Red Onions, Bell Peppers, Black Olives, topped with Feta 14.

#### **Shrimp Omelet**

Bay Shrimp, Avocado, and Cheese topped with Sour Cream and Green Onions 15.

### **Build Your Own Omelet**

Choose three items 13.

Spinach, Mushroom, Tomato, Avocado, Red Onion, Bell Pepper, Applewood Smoked Bacon, Sausage, Swiss, Sharp Cheddar, Feta, or Provolone

Each additional item 1.50

---

### **Breakfast Burrito**

Scrambled Eggs, Potatoes, Jack and Cheddar, Onions, and Salsa served with a side of fresh Fruit Choose one: Bacon, Sausage, Ham, or Chorizo 12.

### **Breakfast Sandwich**

Scrambled Eggs, Jack & Cheddar on thick toasted Brioche slices, served with choice of Fruit or Potatoes  
Choose one: Bacon, Sausage, Ham, or Chorizo 12.

### LIGHTER OPTIONS

#### **Cereal**

Served with fresh Berries and Milk 6.

### FROM THE GRIDDLE

All Griddle options served with Syrup and Butter

Add Fresh Strawberries or Bananas 1.50

#### **Homemade Buttermilk Pancakes**

Three fluffy Buttermilk Pancakes 9.

#### **Traditional French Toast**

Two thick Brioche slices with Powdered Sugar 9.

**Make It A Griddle Combo:** Add two farm-fresh Eggs and Applewood Smoked Bacon, Ham or Sausage Patty to any Griddle option 5.

### SPECIALTIES

#### **Huevos Rancheros**

Refried Beans on two crispy Corn Tortillas, smothered with our homemade Salsa Ranchera, topped with Cheese and two farm-fresh Eggs 12.

#### **Chilaquiles**

Crispy Corn Tortilla Chips drenched in our homemade Guajillo Salsa, topped with Queso Fresco, Onions, Cilantro, Sour Cream, and two farm-fresh Eggs 12.

Add Choice of Bacon, Sausage, Ham, or Chorizo 2.

Ask your server for a delicious **Mimosa** or **Bloody Mary** this morning!



# Meeting Break Menus

These break packages are perfect for a quick refreshing during all day meetings!

## HEALTHY CHOICE

Assorted Dried Fruits and Nuts  
SLO Roasted Regular and Decaf Coffee, Iced Tea  
\$6. per guest

## AFTERNOON PICK ME UP

Assorted Regular and Diet Sodas  
SLO Roasted Regular and Decaf Coffee, Iced Tea  
House Made Tortilla Chips, Guacamole and Salsa  
or  
Hummus with Pita Chips  
\$9. per guest

## SWEET TREAT

Assorted Regular and Diet Sodas  
SLO Roasted Regular and Decaf Coffee, Iced Tea  
Assorted Freshly Baked Cookies  
\$8. per guest

## A LA CARTE BEVERAGES AND SNACKS

SLO Roasted Coffee	\$30. per gallon	Assorted Breakfast Pastries	\$36. dozen
SLO Roasted Decaf	\$30. per gallon	Assorted Bagels and Cream Cheese	\$35. dozen
Assorted Hot Teas	\$20. per gallon	Assorted Cookies	\$25. dozen
Iced Tea	\$20. per gallon	Vegetable Crudité w/Dip	\$8. per guest
Lemonade	\$20. per gallon	Tortilla Chips w/ Salsa	\$6. per guest
Assorted Regular and Diet Sodas	\$4. each	Tortilla Chips/ Guacamole	\$8. per guest
Bottled Water	\$4. each	Assorted Seasonal Fresh Fruit	\$4. per guest
VOSS Sparkling Water	\$4. each		

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



# Lunch Menus

## BOX LUNCHESES TO-GO

### CHOICE OF SALAD

(Choose 1)

Local Greens Salad with Tomatoes, Carrots, Cucumbers, House Vinaigrette  
Red Potato Salad with Caramelized Onions, Whole Grain Mustard Vinaigrette

### CHOICE OF SANDWICH

(Choose up to 3)

#### VEGETARIAN

Grilled Marinated Local Vegetables, Goat Cheese, Pesto on Rye Bread

#### TURKEY

Smoked Turkey Breast, Local Greens, Red Onions, Pickled Peppers, Tomatoes, Roasted Garlic Aioli  
on a Hoagie Roll

#### PHILLY STEAK

Sautee Chile Pasilla, Bell Peppers, and Onions, Mix Cheese, Pico de Gallo, Chipotle Aioli on a Telera Roll

#### ALBACORE TUNA

Celery, Hard Boiled Egg, Onion, Aioli, Sourdough Bread

### ALL BOX LUNCHESES TO INCLUDE:

Individual bag of Potato Chips  
Cookie  
Beverage

\$19.95 per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



# Lunch Menus

## LUNCH BUFFET

Minimum of 15 guests

## CLASSIC DELI

### SALADS

(Choose 2)

Local Greens Salad with Tomatoes, Carrots, Cucumbers, House Vinaigrette

Red Potato Salad with Caramelized Onions, Whole Grain Mustard Vinaigrette

Pasta Salad with Tomatoes, Olives, Onions, Green and Red Peppers, Parsley, Olive Oil

### DELI MARKET

Sliced Roast Beef, Smoked Turkey, Apple Wood Smoked Bacon,

Grilled Chicken Breast, Albacore Tuna Salad

Provolone, Sharp Cheddar, and Swiss

Sliced Tomatoes, Local Greens, Red Onions, Mayonnaise, Whole Grain Mustard and House Pickles

Assorted Sliced Local Bread, and Butter

Basket of Potato Chips

### SWEETS

Assortment of Freshly Baked Cookies

### BEVERAGES

SLO Roasted Regular and Decaf Coffee, Iced Tea

\$19.95 per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



## Lunch Menus

### LUNCH BUFFET

Minimum of 15 guests

### THAT'S A WRAP

#### SALADS

Local Greens Salad with Tomatoes, Carrots, Cucumbers, House Vinaigrette

Local Spinach Salad with Tomato, Candied Walnuts, Feta, Dried Cranberries, Balsamic Vinaigrette

#### WRAPS

Spinach Tortilla with Grilled Seasonal Vegetables and Goat Cheese

Chicken Caesar

Smoked Turkey Cobb

#### SWEETS

New York Cheesecake

or

Assortment of Freshly Baked Cookies

#### BEVERAGES

SLO Roasted Regular and Decaf Coffee, Iced Tea

\$21. per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



# Lunch Menus

## LUNCH BUFFET

Minimum of 15 guests

## SOUTH OF THE BORDER

### STARTERS

House Made Tortilla Chips and Salsa

### SALAD

Mexican Corn Salad with Grilled Corn tossed in a Citrus Aioli and Cilantro,  
Topped with Queso Fresco and Crumbled Cotija Cheese

### ENTRÉE

Asada Style Marinated Flank Steak and Chicken with Grilled Peppers and Onions  
Served with Corn and Flour Tortillas

### SIDES

Spanish Rice  
Refried Beans  
Shredded Lettuce, Sour Cream and Pico De Gallo

### SWEETS

Churros

### BEVERAGES

SLO Roasted Regular and Decaf Coffee, Iced Tea

\$27. per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*





## Lunch Menu

### PLATED SALADS

All choices include Locally Baked Artisan Bread and Butter.  
(Maximum of 3 entrée choices)

#### SPINACH SALAD

Baby Spinach, Balsamic, Apples, Applewood Smoked Bacon,  
Feta and Candied Walnuts

\$12. per person

Add Chicken \$5. Add Shrimp \$8. Add Salmon \$8.

#### LOCAL GREENS SALAD

Poached Pear, Tomato,  
Buttermilk Blue Cheese Dressing

\$9. per person

Add Chicken \$5. Add Shrimp \$8. Add Salmon \$8.

#### GRILLED CHICKEN SALAD

Local Greens, Grapes, Candied Walnuts, Scallions, Dried Cranberries,  
Crumbled Bleu Cheese, House Vinaigrette

\$20. per person

#### AHI NICOISE SALAD

Local Greens, Seared Ahi, Hard Boiled Egg, Haricot Verts,  
Kalamata Olives, Cherry Tomatoes, House Vinaigrette

\$20. per person

#### CALIFORNIA COBB SALAD

Grilled Chicken Breast, Local Greens, Hard Boiled Egg, Tomatoes,  
Avocado, Apple Wood Smoked Bacon, Bleu Cheese, Balsamic Vinaigrette

\$20. per person

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



## Lunch Menus

### PLATED LUNCHES

All choices include Locally Baked Artisan Bread and Butter.  
(Maximum of 3 entrée choices)

#### 60 STATE BURGER

Angus Beef, Brioche Bun, Choice of Cheese, Bacon, Lettuce, Tomato, Onion, Fries  
\$16. per guest

#### SAGE RUBBED PORK TENDERLOIN

Apple Brown Butter, Sourdough Stuffing, Baby Carrots, Crispy Onion Strings, and Bacon  
\$28. per guest

#### HERB ROASTED CHICKEN WITH ROSEMARY JUS

Roasted Seasonal Vegetables, Scalloped Potatoes  
\$26. per guest

#### STEAK AND FRITES

Grilled Hanger Steak with Chimichurri Sauce and Parmesan Fries  
\$28. per guest

#### BACON CRUSTED HALIBUT

Rock Shrimp Hash with Lobster Sauce  
\$34. per guest

#### CHIPOTLE GRILLED SALMON

Chayote Escabeche and Lime Beurre Blanc  
\$32. per guest

#### PAPPARDELLE PASTA

Tossed with Broccoli Rabe and a Garlic Cream Sauce  
\$20. per guest  
Add Shrimp \$8.

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



## Appetizers

### STATIONARY

Minimum of 10 guests

#### Stuffed Mushroom Caps

Vegetarian or Sausage \$3. per guest

#### Hummus

Served with choice of House Made Pita Chips or Vegetables \$3. per guest

#### Bruschetta

Local Tomatoes, Fresh Basil, Roasted Garlic and Olive Oil, served on Toasted Baguette \$3. per guest

#### Caprese Skewers

Fresh Mozzarella, Basil, Tomatoes \$4. per guest

#### Fruit Kabobs

Fresh seasonal Fruit \$3. per guest

#### Vegetable Kabobs

Grilled seasonal Vegetables \$3. per guest

#### Chicken or Beef Skewers

Chicken Skewers with Peanut Dipping Sauce or Beef Skewers with Horseradish Dipping Sauce, Also includes fresh Vegetables \$4. per guest

#### Pork Sliders

Served with coleslaw \$4. per guest

#### Tacos

Chicken, Duck or Beef Tacos served with Lettuce, Cheese, Salsa and Onions \$4. per guest

#### Oven Fired Flatbread

Meat or Vegetarian \$4. per guest

#### Ceviche Cocktail

Fresh Fish of the Day Ceviche and Shrimp Cocktail, served with House Made Tortilla Chips \$5. per guest

#### Coconut Shrimp

Piña Colada and Orange Dipping Sauces \$5. per guest

#### Ahi Wonton Stack

Ahi Tuna, Avocado and Mango Salsa, layered in Wontons \$8. per guest

#### Baked Brie

Served with assorted Crackers, Walnuts and Honey  
6" Wheel \$27.  
10" Wheel \$52.

### Appetizer Platters

#### Vegetable Platter

Served with Herb Buttermilk Ranch  
Serves 8-10 guests \$30.  
Serves 10-20 guests \$60.  
Serves 20-30 auests \$90.

#### Fruit and Cheese Platter

Serves 8-10 guests \$32.  
Serves 10-20 guests \$62.  
Serves 20-30 auests \$92.

#### Assorted Dry-Cured Meat and Cheese Platter

Serves 8-10 guests \$34.  
Serves 10-20 guests \$64.  
Serves 20-30 guests \$94.

#### Salmon Platter

Dill, Crackers and Crème Fraîche  
Serves 8-10 guests \$30.  
Serves 10-20 guests \$45.  
Serves 20-30 auests \$75.

++20% service charge and 8.750% sales tax (subject to change without notice) applicable



## Dinner Menus

### DINNER BUFFET

Minimum of 15 guests

### ESTERO BAY BUFFET DINNERS

All buffets include assorted Bread and Butter, SLO Roasted Regular and Decaf Coffee, Iced Tea.

#### SALAD

Local Greens with Carrot, Tomato, Red Onion, Cucumber, Choice of Dressing

#### ENTRÉES

Herb Roasted Chicken

Grilled Hangar Steak

#### STARCH

##### (Choose 1)

Garlic Mashed Potatoes • Scalloped Potatoes • Parmesan Wild Rice

#### ALL ENTRÉES SERVED WITH:

Roasted Seasonal Vegetables

#### DESSERT

NY Cheesecake

\$36. per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



# Dinner Menus

## DINNER BUFFET

Minimum of 15 guests

## MARITIME BUFFET DINNERS

All buffets include assorted Bread and Butter, SLO Roasted Regular and Decaf Coffee, Iced Tea.

### SALAD

#### (Choose 1)

Local Greens with Poached Pear, Tomato, Red Onion, Cucumber, Choice of Dressing  
Local Baby Spinach Salad with Tomato, Candied Walnuts, Feta, Dried Cranberries, Balsamic Vinaigrette  
Caesar Salad with Crisp Romaine, Tomato, Olive, Garlic Croutons, Shaved Parmesan

### ENTRÉES

#### (Choose 2)

Grilled Pork Loin with Thyme Reduction  
Herb Roasted Chicken  
Grilled Hangar Steak with Chimichurri Sauce

### STARCH

#### (Choose 1)

Garlic Mashed Potatoes • Scalloped Potatoes • Parmesan Wild Rice

### ALL ENTRÉES SERVED WITH:

Roasted Seasonal Vegetables

### DESSERT

#### (Choose 1)

NY Cheesecake  
Tiramisu

\$39. per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



# Dinner Menus

Minimum of 15 guests

## GOLDEN TEE BUFFET DINNERS

All buffets include assorted Bread and Butter, SLO Roasted Regular and Decaf Coffee, Iced Tea.

### SALAD

#### (Choose 1)

Local Greens with Poached Pear, Tomato, Red Onion, Cucumber, Choice of Dressing  
Local Baby Spinach Salad with Tomato, Candied Walnuts, Feta, Dried Cranberries, Balsamic Vinaigrette  
Caesar Salad with Crisp Romaine, Tomato, Olive, Garlic Croutons, Shaved Parmesan

### STARCH

#### (Choose 1)

Garlic Mashed Potatoes • Glazed Sweet Potatoes • Scalloped Potatoes • Parmesan Wild Rice

### ENTRÉES

#### (Choose 2)

Portobello Mushroom Over Wilted Spinach and Avocado  
Bacon Roasted Halibut with Rock Shrimp Hash and Lobster Sauce  
Mushroom-Spinach Chicken Breast with Roasted Tomato Cream Sauce  
Herb Roasted Prime Rib\* with Creamy Horseradish, Au Jus

\*Requires Carving Attendant - \$100 fee

### VEGETABLE

#### (Choose 1)

Roasted Seasonal Vegetables • Orange Glazed Carrots • Steamed Green Beans

### DESSERT

#### (Choose 1)

NY Cheesecake  
Tiramisu  
Apple Cobbler  
\$49. per guest

++20% service charge and 8.750% sales tax (subject to change without notice) applicable



## Dinner Menus

Minimum of 15 guests

### **BUFFET CARVING STATIONS**

All buffets include assorted Bread and Butter, SLO Roasted Regular and Decaf Coffee, Iced Tea.

All Carving Stations Requires Chef Attendant \$100.

#### **HERB ROASTED PRIME RIB**

Creamy Horseradish, Au Jus, Scalloped Potatoes, Roasted Seasonal Vegetables

\$34. per guest

#### **PEPPER CRUSTED BEEF TENDERLOIN**

Herb Roasted Potatoes, Crispy Shallots, Red Wine Sauce, Roasted Seasonal Vegetables

\$32. per guest

#### **ROASTED RACK OF LAMB**

Natural Jus, Potato Puree, Roasted Seasonal Vegetables

\$32. per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



## Dinner Menus

### PLATED VEGETARIAN AND VEGAN ENTRÉES

All buffets include assorted Bread and Butter.

(Maximum of 3 entrée choices)

#### PAPPARDELLE PASTA

Wild Mushrooms, Fresh Herbs, Marsala Cream Sauce  
\$20. per guest

#### LOCAL VEGETABLE RISOTTO

Heirloom Spinach, Vegetable Nage and Aged Parmesan  
\$23. per guest

#### PORTOBELLO MUSHROOM STEAK (VEGAN)

Over Wilted Spinach, Avocado, Wild Rice  
Topped with Cilantro, Avocado Chimichurri and Shoestring Onion Rings  
\$23. per guest

#### BLACK BEAN BURGER

Garlic Aioli, Swiss Cheese, Sautéed Mushrooms, Romaine Lettuce, Tomato, Onion  
\$18. per guest

#### SEASONAL RAVIOLI

Marinara or Cream Sauce  
\$20. per guest

#### SPAGHETTI POMODORO

House Spaghetti, San Marzano Pomodoro, Garlic, Basil, Parmesan Cheese  
\$18. per guest

#### EGGPLANT PARMESAN

San Marzano Pomodoro, Mozzarella Cheese, Basil, Garlic  
\$23. per guest

#### VEGGIE OR MUSHROOM FLATBREAD

\$16. per guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*





## Dinner Menus

### PLATED DINNER ENTRÉES

All dinners include assorted Bread and Butter.  
(Maximum of 3 entrée choices)

#### HERB ROASTED CHICKEN

Herb Roasted Chicken with a Marsala Cream Sauce, Scalloped Potatoes, Roasted Seasonal Vegetables  
\$26. per guest

#### GRILLED PORK TENDERLOIN

Sage Rubbed Pork Tenderloin, with Oven Roasted Yukon Potatoes, Roasted Seasonal Vegetables  
\$28. per guest

#### CHIPOTLE GRILLED SALMON

Chayote Escabeche and Lime Beurre Blanc  
\$32. per guest

#### GRILLED HANGER STEAK

Grilled Hanger Steak with Chimichurri Sauce, Scalloped Potatoes, Roasted Seasonal Vegetables  
\$30. per guest

#### BACON CRUSTED HALIBUT

Rock Shrimp Hash and Lobster Sauce  
\$34. per guest

#### HERB ROASTED PRIME RIB

Creamy Horseradish, Au Jus, Scalloped Potatoes, Roasted Seasonal Vegetables  
\$34. per guest  
Requires Chef Attendant \$100.

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



## Desserts

(Choice of 2)

### **NEW YORK CHEESECAKE**

Chambord Coulis, Fresh Berries

### **TIRAMISU**

Coffee Liquor Cream

### **CHOCOLATE CARMEL FUDGE BROWNIE**

Vanilla Ice Cream

### **APPLE COBBLER**

Oatmeal Pecan Crumble, Vanilla Ice Cream

### **CHOCOLATE LAVA CAKE**

Chocolate Cake with Molten Chocolate Center

### **OLD FASHIONED CARROT CAKE**

Cream Cheese Frosting

### **TRADITIONAL PECAN PIE**

with a Bourbon Carmel Sauce

### **CHEF'S PLATTER**

Assortment of Freshly Baked Delights

\$9. per Guest

*++20% service charge and 8.750% sales tax (subject to change without notice) applicable*



# Event Bar Pricing

**All event bars are available as a Hosted or Non-Hosted Bar**

## **Call Spirits**

SKYY Vodka, Bombay Gin, Bacardi Rum,  
Sauza Tequila, Dewar's Scotch, Canadian Club Whiskey,  
Jim Beam Bourbon

\$8. per drink

## **Premium Spirits**

Tito's Vodka, Tanqueray Gin, Cruzan Rum,  
Cazadores Tequila, Glenlivet 12 Year Scotch,  
Crown Royal Whiskey, Maker's Mark Bourbon

\$10. per drink

## **Specialty Cocktails**

Inn's Classic Manhattan, Pineapple Mojito, Chocolate Cherry Martini,  
Bay View Martini

\$11. per drink

## **Beer**

Domestic  
Imports & Microbrew

\$6. per bottle

\$7. per bottle

## **Soft Drinks**

Sodas (Coke, Diet Coke, Sprite)  
Mineral/Bottled Water  
Assorted Juices

\$4. per drink

\$4. per drink

\$4. per drink

## **Wines**

House Red or White

\$8. per glass

or list price

Please note, for hosted bar: ++20% service charge and 8.750% sales tax  
(subject to change without notice) applicable, not applicable to non-hosted bar.



# General Catering Information and Policies

**Menu Pricing:** All pricing contained in the packet is subjected to change without notice. Please speak with the Catering Department regarding specific price quotes for your event. All food and beverage pricing contained in this packet does not include the 20% gratuity service charge or the applicable California State Sales Tax. Both of these percentages are mandatory and are not subject to change at any time. Due to market fluctuation, all food and beverage pricing will not be confirmed earlier than 6 months prior to the event.

**Room Rentals/Labor Fees:** Applicable room rental fees and/or labor fees will be assessed for your event. Fees are based upon the day of the week, time of the year, size of the room, number of guests anticipated, set-up requirements and related food and beverage requirements for the function. Since the event rooms are assigned based on the number of people anticipated, should the number of people increase or decrease, Inn at Morro Bay reserves the right to move the event to a suitable sized room. Contracted access to event rooms will be 1 hour prior to your event. For earlier access, special arrangements must be made through the Catering Department. There will be a \$50.00 labor fee for each request to change a set-up previously approved by the client.

**Time Allotment:** Lunch events are allotted an amount of 3 hours, dinner and wedding events are allotted an amount of 5 hours contractually. Functions may be extended beyond this time limit at an additional cost of \$500.00 per hour if available. Additional hours must be contracted at least 3 days prior to the event.

In keeping with City and County Ordinances, all amplified music and events must conclude by 10:00 pm. All Event Bars will close 30 minutes prior to the end of all events.

**Minimums:** Upon signing of the contract, a minimum guarantee of guests will be assessed. A final guarantee of attendance is needed 72 hours prior to the event. This guarantee cannot fall below the contracted minimum, and the guaranteed number is what will be billed, regardless if fewer attended. Once guaranteed, counts are not subject to reduction. For your event, our Catering Department will provide for an additional 5% over the guaranteed number, except for the maximum occupancy of 120 guests. However, Inn at Morro Bay will prepare food for the guaranteed amount.

**Plated Events:** Should you wish you offer multiple plated entrées for your event, please select a maximum of 3 entrees. Please provide entrée cards to be distributed to your guests before service and assigned seating is required. There will be a server ratio of 1 per 20 guests.

**Buffet Events:** Buffets have a minimum of 15 people required. Inn at Morro Bay reserves the right to charge an additional \$10 per guest, per event that fall below the minimum guarantee of 15. There will be a server ratio of 1 per 20 guests.

**Food and Beverage Provisions:** Due to health and safety regulations, guests are not permitted to bring any outside food and/or beverages, including alcohol into the hotel event space, nor may any food and/or beverages including alcohol be removed from an event space. The California Department of Alcoholic Beverage Control regulates the sale and service of alcoholic beverages and the Inn at Morro Bay is responsible for the administration of those regulations. Approved suppliers accepted.



**Deposits and Payments:** Inn at Morro Bay requires an advance deposit to confirm an event as definite. All deposits are non-refundable. Full payment of total estimated charges must be made no later than 72 hours prior to the event unless previous arrangements have been made prior to departure or will be charged to the acquired credit card authorization on file. Any extra purchased requested must be paid at the time of service.

**Personal Belongings:** Inn at Morro Bay will not assume any responsibility for damage or loss of any merchandise left in the banquet room prior or following the event. Inn at Morro Bay reserves the right to inspect and control all private functions. Inn at Morro Bay cannot assume responsibility for personal property brought on the premises. Items left behind after the event will be discarded 48 hours.

**Decorations:** Inn at Morro Bay cannot permit the affixing of anything to the interior of any room with nails, staples, pins, tape or any substance unless approval is given in advance by the Catering Department. Loose confetti, birdseed, rice, glitter and bubble/fog machines are not allowed on the Inn at Morro Bay property. All candle flames must be protected by an outer container in accordance with the local Fire Marshall policy. Cleaning fees will be assessed and applied to your final bill if any of these policies are violated.

**Event Bars:** All guests that look younger than the age of 35 years old will be asked to verify I.D. If at any time during the event, a minor is caught with alcohol or there is any implied or verbal harassment from any guests towards employees or other guests, your bar and/or function will be shut down. Inn at Morro Bay reserves the right to shut down your bar and/or event at any time with probable cause.

**Security:** Inn at Morro Bay reserves the right and sole judgement to determine if a Security Officer is needed. If so, an applicable fee per officer, per hour will apply.

## Services

Subject to Availability – price per function  
++20% service charge and 8.750% sales tax (subject to change without notice) applicable

LCD Projector	\$100.
Speakers with Microphone (first)	\$50.
Second Microphone	\$25.
Lapel Microphone	\$30.
Podium	No Charge
Screen	\$25.
Cake Cutting Service	\$2. per guest
Flip Chart with Markers	\$15.
Additional Pads	\$10.
Dry Erase Board with Markers	\$15.
Easel (second)	\$10.
Dance Floor 12'x12'	\$100.
Corkage Fee	\$15. per bottle