



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



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

\$10. 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 Grapefruit Juices, and Milk

House Made Granola

High Fiber Cereals

Yogurts with Fresh Berries

Fresh Fruit Platter

Scrambled Eggs

Sausage

Breakfast Potatoes

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

\$13.95 per guest

++20% service charge and 7.750% 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

2 Farm Fresh Eggs Any Style

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

Three Cheese Omelet

Cheddar, Swiss, Jack \$13.

Denver Omelet

Ham, Onions, Bell Peppers, Cheese \$14.

Seafood Omelet

Bay Shrimp, Bay Scallops, Avocado, and Cheese Topped with Sour Cream and Green Onions \$15.

Build Your Own Omelet

Choose 3 items \$13.

Spinach, Mushroom, Tomato, Avocado, Red or Green Onions, Bell Peppers, Applewood Smoked Bacon, Canadian Bacon, Sausage, Chorizo, Sharp Cheddar, Jack, Feta, Swiss or Smoked Gouda

Each additional item \$1.50

LIGHTER OPTIONS

Oatmeal

Made to order, with Toasted Nuts, Dried Fruit, Brown Sugar and Milk \$9.

Fruit Bowl

Assorted Fruits served with Granola and Honey Lime Cream Cheese Dressing \$9.

Cereal

Choose from an assorted selection of dry Cereal, served with fresh Berries and Milk \$6.

FROM THE GRIDDLE

All Griddle options served with Syrup and Butter

Make It A Combo: 2 farm fresh Eggs any style and Applewood Smoked Bacon or Sausage Patty \$5.

Add Fresh Strawberries or Bananas \$1.50

Home-Made Buttermilk Pancakes

3 fluffy Buttermilk Pancakes \$9.

Traditional French Toast

2 slices with Powdered Sugar \$9.

Belgian Waffle

Topped with Whipped Cream \$9.

SPECIALTIES

Crab Hash

Crab Meat, Country Potatoes, Bell Peppers, Onions, and 2 Poached farm fresh Eggs, Topped with Hollandaise Sauce \$15.

Eggs Benedict

Canadian Bacon and 2 Poached farm fresh Eggs on an English Muffin topped with Hollandaise Sauce \$15.

Biscuits and Gravy

Country Sausage Gravy and 2 Hot Biscuits Served with 2 farm fresh Eggs any style \$10.

Ask about à la carte selections.

++20% service charge and 7.750% sales tax (subject to change without notice) applicable



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
\$8. 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	\$30. 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	\$6. per guest
Bottled Water	\$4. each	Assorted Seasonal Fresh Fruit	\$4. per guest
VOSS Sparkling Water	\$4. each		

++20% service charge and 7.750% 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

REUBEN

Grilled Pastrami, Swiss Cheese, Sauerkraut, 1000 Island on Marble Rye

ALBACORE TUNA

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

ALL BOX LUNCHESES TO INCLUDE:

Individual bag of Potato Chips
Cookie
Beverage

\$15.95 per guest

++20% service charge and 7.750% 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

Sliced Local Breads, and Butter

Basket of Potato Chips

SWEETS

Assortment of Freshly Baked Cookies

BEVERAGES

SLO Roasted Regular and Decaf Coffee, Iced Tea

\$18.95 per guest

++20% service charge and 7.750% 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

\$20. per guest

++20% service charge and 7.750% 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

\$24. per guest

++20% service charge and 7.750% sales tax (subject to change without notice) applicable



Lunch Menu

PLATED SALADS

All choices include SLO Roasted Regular and Decaf Coffee, Iced Tea, Locally Baked Artisan Breads 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 7.750% sales tax (subject to change without notice) applicable



Lunch Menus

PLATED LUNCHES

All choices include SLO Roasted Regular and Decaf Coffee, Iced Tea, Locally Baked Artisan Breads 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
\$24. 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
\$30. per guest

CHIPOTLE GRILLED SALMON

Chayote Escabeche and Lime Beurre Blanc
\$28. per guest

PAPPARDELLE PASTA

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

++20% service charge and 7.750% 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 guests \$90.

Fruit and Cheese Platter

Serves 8-10 guests \$32.
 Serves 10-20 guests \$62.
 Serves 20-30 guests \$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 guests \$75.

++20% service charge and 7.750% sales tax (subject to change without notice) applicable



Dinner Menus

DINNER BUFFET

Minimum of 15 guests

ESTERO BAY BUFFET DINNERS

All buffets include Locally Baked Artisan Breads 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

\$35. per guest

++20% service charge and 7.750% sales tax (subject to change without notice) applicable



Dinner Menus

DINNER BUFFET

Minimum of 15 guests

MARITIME BUFFET DINNERS

All buffets include Locally Baked Artisan Breads and Butter, SLO Roasted Regular and Decaf Coffee, Iced Tea.

SALADS

(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

DESSERTS

(Choose 1)

NY Cheesecake
Tiramisu

\$39. per guest

++20% service charge and 7.750% sales tax (subject to change without notice) applicable



Dinner Menus

Minimum of 15 guests

GOLDEN TEE BUFFET DINNERS

All buffets include Locally Baked Artisan Breads and Butter, SLO Roasted Regular and Decaf Coffee, Iced Tea.

SALADS

(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

DESSERTS

(Choose 1)

NY Cheesecake
Tiramisu
Apple Cobbler
\$49. per guest

++20% service charge and 7.750% sales tax (subject to change without notice) applicable



Dinner Menus

Minimum of 15 guests

BUFFET CARVING STATIONS

All buffets include Locally Baked Artisan Breads 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 7.750% sales tax (subject to change without notice) applicable



Dinner Menus

PLATED VEGETARIAN AND VEGAN ENTRÉES

All buffets include Locally Baked Artisan Breads and Butter, SLO Roasted Regular and Decaf Coffee, Iced Tea.

(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 7.750% sales tax (subject to change without notice) applicable



Dinner Menus

PLATED DINNER ENTRÉES

All dinners include SLO Roasted Regular and Decaf Coffee, Iced Tea and Locally Baked Artisan Breads 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 7.750% sales tax (subject to change without notice) applicable



Desserts

(Choice of 2)

NEW YORK CHEESECAKE

Chambord Coulis, Fresh Berries

LEMON PANNA COTTA

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

\$7. per Guest

++20% service charge and 7.750% 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

Central Coast Wines

Sauvignon Blanc, Chardonnay,
Merlot, Cabernet Sauvignon, Pinot Noir

\$8. per glass

Please note, for hosted bar: ++20% service charge and 7.750% 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, the hotel 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 \$100.00 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 5 days 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, the hotel will prepare food for the guaranteed amount.

Plated Events: Should you wish you offer multiple plated entrees 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. The Inn 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, our clients and 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 unless otherwise specified by the Catering Department. 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: The Inn 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: The Inn will not assume any responsibility for damage or loss of any merchandise left in the banquet room prior or following the event. The Inn reserves the right to inspect and control all private functions. The Inn cannot assume responsibility for personal property brought on the premises. Items left behind after the event will be discarded 48 hours.

Decorations: The Inn 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. Confetti, birdseed, rice, glitter and bubble/fog machines are not allowed on the Inn property. All candle flames must be protected by an outer container in accordance with the local Fire Marshall policy. There will be a cleaning charge of \$850.00 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. The Inn reserves the right to shut down your bar and/or event at any time with probable cause.

Security: The Inn 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 7.750% sales tax (subject to change without notice) applicable

LCD Projector	\$100.
Speakers	\$25.
Microphone (first)	No Charge
Microphone (second)	\$15.
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