

THE HISTORIC SANTA MARIA INN

MEETINGS & EVENTS



Turning moments into memories since 1917



www.santamariainn.com

WELCOME TO THE HISTORIC SANTA MARIA INN

Where Business Meets Charm, and
Celebrations Make History

Since 1917, the Historic Santa Maria Inn has been a trusted destination for meetings, banquets, and gatherings on California's Central Coast. Our rich heritage, paired with versatile event spaces and attentive service, makes us the ideal location for corporate functions, fundraisers, holiday parties, reunions, and milestone celebrations.

From executive meetings in our President's Room to large-scale galas in our Santa Maria ballroom, we offer a range of venues to suit your needs — each with its own unique character.

Our experienced team is here to help coordinate every detail, including customized catering and room layouts.

What We Offer:

- Multiple banquet and meeting rooms, accommodating up to 300 guests
- On-site restaurant and bar for pre- or post-event gatherings
- Full-service catering and beverage packages
- Audiovisual capabilities and complimentary Wi-Fi
- Comfortable guest rooms for out-of-town attendees
- Free parking and a central location near major highways, wineries, and coastal attractions

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PATIO FOUNTAIN

\$1,000 FULL DAY
\$500 HALF DAY



ROUNDS OF 10 - 90 GUESTS

THEATER SETTING - 130 GUESTS

OPEN-AIR SPACES FOR EVERY OCCASION

From lively mixers and corporate luncheons to relaxed dinners and private celebrations, our outdoor venues offer versatility and atmosphere. The Patio provides a quiet oasis perfect for intimate gatherings, while The Gardens offers a spacious setting ideal for social events under the Central Coast sky.

THE GARDENS

\$2,000 FULL DAY
\$1,000 HALF DAY

INCLUDES CABANAS

DANCE FLOOR NOT INCLUDED FOR GARDEN EVENTS; OUTSIDE VENDOR REQUIRED.

ROUNDS OF 10 - 300 GUESTS

THEATER SETTING - 300 GUESTS

INDOOR VERSATILITY

These two indoor spaces offer our most flexible and accommodating layouts — ideal for conferences, trainings, galas, fundraisers, and large private events. Designed for comfort and functionality, each room provides a neutral backdrop that easily adapts to your vision.

SANTA MARIA

\$1,000 FULL DAY
\$500 HALF DAY

ROUNDS OF 10 - 180 GUESTS THEATER SETTING - 200 GUESTS CLASSROOM - 120 GUESTS
DIMENSIONS 75X38 | SQ FOOTAGE 2,850

KENT ROOM

\$800 FULL DAY
\$400 HALF DAY

INCLUDES HISTORICAL HALLWAY

ROUNDS OF 10 - 90 GUESTS THEATER SETTING - 100 GUESTS CLASSROOM - 50 GUESTS
DIMENSIONS 70X78 | SQ FOOTAGE 1,326

INTIMATE SPACES SMART SETUPS

Whether you need a quiet, private space for a productive meeting or a light-filled room for a casual gathering, these mid-size venues offer comfort, flexibility, and distinct atmospheres — accommodating between 30 to 60 guests.

CABANAS

**\$600 FULL DAY
\$300 HALF DAY**

Steps from the pool, this versatile room is surrounded by French doors and flooded with natural light. It's perfect for luncheons, mixers, or creative planning sessions — and adds a relaxed, coastal vibe to any gathering.

ROUNDS OF 10 - 50 GUESTS

THEATER SETTING - 75 GUESTS
DIMENSIONS 52X18 | SQ FOOTAGE 950

CLASSROOM - 15-18 GUESTS



LOCATED ON OUR LOWER LEVEL, HANCOCK AND POLO ARE IDEAL FOR BREAKOUT SESSIONS, TRAININGS, OR SMALLER-SCALE CONFERENCES. THEIR QUIETER LOCATION PROVIDES PRIVACY FOR DEEP FOCUS AND CONVERSATION, WHILE STILL OFFERING FULL A/V SUPPORT AND FLEXIBLE LAYOUTS.



HANCOCK

**\$500 FULL DAY
\$250 HALF DAY**

ROUNDS OF 10 - 50 GUESTS

THEATER SETTING - 50 GUESTS

DIMENSIONS 30X30 | SQ FOOTAGE 900

CLASSROOM - 32 GUESTS

SMALL SPACES BIG IMPACT

Ideal for Private Meetings, Dinners & Breakout Sessions — accommodating between 10 and 30 guests.



\$200

\$100/half day

PRESIDENT'S

Tucked away from the busy common areas, this room is set up in a traditional boardroom layout and is perfect for small team meetings, interviews, or planning sessions. Clean, private, and distraction-free.

Type: Conference Room

Capacity: Up to 20 guests

Use: Board meetings, interviews, breakout discussions

Style: Simple, private, functional

Dimensions 15x30 / Sq Footage 450

RANCHERO

Located just off the bar patio, this space is great for casual mixers, breakout discussions, or small-group gatherings. With easy access to both indoor and outdoor areas, it's ideal for flexible event flow.

Type: Social/Meeting Space

Capacity: Up to 30 guests

Use: Cocktail receptions, small mixers, team huddles

Style: Near the bar patio, easy access, casual feel

Dimensions 35x13 / Sq Footage 455



\$150

\$75/half day



\$100

\$50/half day

PRIME MINISTER

Our most compact room, designed for groups of ten or fewer. Featuring one round table in a private setting, it's perfect for intimate dinners, executive conversations, or quiet brainstorms.

Type: Private Dining / Meeting Room

Capacity: 10 guests max

Use: Intimate dinners, VIP meetings

Style: Cozy and quiet with round table seating only

Dimensions 10x10

GENERAL

INFORMATION

Thank you for considering the Historic Santa Maria Inn for your special event. Our team is committed to helping you create a memorable experience filled with hospitality, charm, and ease from start to finish.

DEPOSIT & PAYMENT INFORMATION

To officially reserve your date, a non-refundable deposit equal to the venue rental or labor fee is due at booking. Final Balance Due – No later than 5 days prior to the event. Cancellation and refund policies are outlined in your event contract.

ADDITIONAL DETAILS TO NOTE:

- A 20% service charge and 8.75% state tax apply to all food and beverage costs.
- All Saturday events require a \$3,000 minimum.
- Rental of the Santa Maria ballroom is based on a 6-hour period.
- Early access to the venue space is based on availability and not guaranteed.
- No outside catering
- Ceremonial cakes and candy tables are welcome with prior approval.
- Buffet service is limited to 90 minutes for food safety.
- Guest counts are due 5 days prior and cannot be reduced after submission.
- Events must end by 10:00 PM. After-hours fee of \$200/hour apply for extensions. All events must conclude at 12:00AM. No exceptions.
- Use of glitter, confetti, or fog machines is prohibited and subject to a cleaning fee of \$500.

BAR SERVICES

Raise a Glass, Responsibly

We offer flexible bar service options to suit your event's style — from casual celebrations to elegant receptions.

Bar Options:

- Hosted or No-Host Bar
- Beer & Wine Only
- Signature Cocktails Available
- Champagne Toasts Available

Bartender fee of \$35/hour applies 2-hour minimums are required.



SECURITY REQUIREMENTS

\$35/HOUR PER GUARD

One guard required per 50 guests

To ensure the safety of all guests, events with bar service or large attendance require hotel-contracted security.

Let us handle the arrangements — all charges will be added to your final invoice.



A LA CARTE

Canned Assorted Soft Drinks	\$2.50/each	Freshly Brewed Regular Coffee	\$50.00/gallon
2 Liter Sodas	\$6.00/each	Freshly Brewed Decaf Coffee	\$50.00/gallon
Coke, Sprite		Hot Water with Assorted Tazo Teas	\$15.00/gallon
Yogurt Parfait	\$5.00/each	Chilled Orange Juice	\$18.00/pitcher
Assorted Muffins and Danish	\$24.00/dozen	Iced Tea	\$15.00/gallon
Bagels with Cream Cheese	\$24.00/dozen	Pink Lemonade	\$15.00/gallon
Assorted Freshly Baked Cookies	\$22.00/dozen	Fruit Punch	\$15.00/gallon
Assorted Freshly Baked Brownies	\$22.00/dozen		
Housemade Large 16" Pizzas	\$20.00/each		
Pepperoni, Cheese			
Supreme \$5/additional			

EVENT EQUIPMENT & SERVICES

Screen	\$20.00	Space Heater	35.00/each
LCD Projector	\$100.00	Dance Floor Relocation or Removal	\$150.00
Microphone	20.00	Not available for Gardens	
Flip Chart with Markers	\$20.00	Piano with Bench	\$60.00
Additional Flip Chart Pad	\$20.00	not available for Cabanas or outdoor spaces	
Dry Erase Board with Markers	\$15.00	Chair Covers	\$3.00
Easel	\$10.00	per chair (black & white only)	
Bluetooth Speaker	\$50.00	Cake Cutting Service (per person)	\$1.50
Photocopies	10¢/page	Corkage Fee Per Bottle	\$14.00
<i>black & white only</i>		Corkage Fee Per Magnum	\$20.00
		Carving Station	\$100.00

BREAKFAST



12 START YOUR DAY RIGHT

Whether you're hosting a morning meeting or fueling up for a full-day event, our breakfast buffets are designed to please. All options include freshly brewed coffee, hot tea, and orange juice.

RATES LISTED DO NOT INCLUDE CALIFORNIA SALES TAX OF 8.75% AND A SERVICE CHARGE OF 20%. PRICES SUBJECT TO CHANGE.



Continental

\$20.00/person

Fresh Seasonal Fruit, Assorted Muffins and Danish and Assorted Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese. Includes Freshly Brewed Coffee and Orange Juice

The Classic

\$22.00/person

Fresh Seasonal Fruit, Assorted Muffins and Danish and Assorted Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese, Fluffy Scrambled Eggs, Home Fried Potatoes and sausage links. Includes Freshly Brewed Coffee and Orange Juice

(add Crispy Bacon for \$2/person additional)

All American

\$26.00/person

Fresh Seasonal Fruit, Assorted Muffins, Danish and Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese, Fluffy Scrambled Eggs, Home Fried Potatoes, Crisp Bacon and your choice of Sausage or Ham and your Choice of French Toast or Pancakes served with Warm Maple Syrup. Includes Freshly Brewed Coffee and Orange Juice

Chef's Brunch Collection

\$42.95/person
(available for parties of 30 or more)

Breakfast Items

Applewood-smoked bacon, pork sausage, O'Brien potatoes, scrambled eggs, and fluffy pancakes.

Grazing

Fresh fruit and artisan cheeses, smoked salmon with bagels and traditional accompaniments, and a salad bar with assorted dressings and toppings.

Hot & Savory (Choice of Two Entrées)

Selections include chicken cordon bleu, tequila lime chicken, chicken piccata, creamy Tuscan salmon, swordfish with citrus beurre blanc, marinated grilled tri tip, vegetable lasagna, or meat lasagna.

Sides

Creamy mashed potatoes, steamed vegetable medley, and warm dinner rolls.

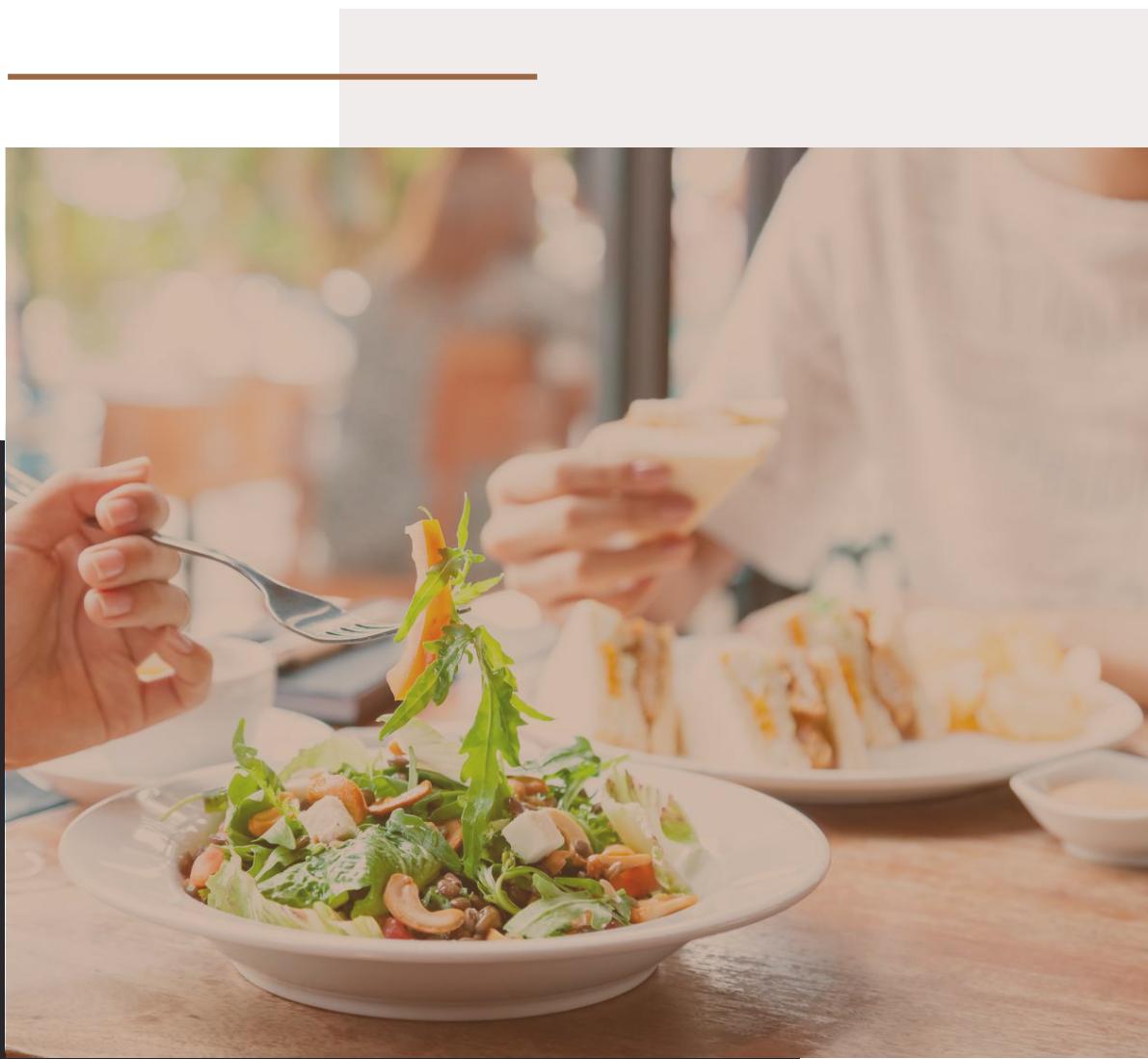
Sweet Endings

Chocolate fountain, assorted cakes and pies, and fresh Danish

Mimosas Included!



LUNCH



MIDDAY

MADE EASY

Whether you're planning a casual working lunch or a formal midday event, our lunch selections are crafted for flavor, flexibility, and efficiency. All lunch entrées include water and iced tea service.

All salads and hot entrees include dinner rolls and butter.

SANDWICHES

Santa Maria Tri-Tip \$27.00/person

Marinated and grilled certified Angus tri-tip, thinly sliced and served on a toasted garlic butter French roll with local pinquito beans and house-made salsa — a bold and satisfying option that's always a crowd favorite.

Chicken Croissant \$24.00/person

Juicy charbroiled chicken breast topped with crisp lettuce, vine-ripened tomato, smoked bacon, and melted Swiss cheese — a classic favorite with timeless flavor.

Deli Club \$24.00/person

Layers of sliced turkey, ham, and roast beef piled high on a toasted French roll, finished with crisp lettuce, vine-ripened tomato, and Swiss cheese — a hearty, satisfying choice for any appetite.

Southwest Chicken \$25.00/person

Grilled chicken breast on toasted sourdough with melted Jack cheese, fire-roasted Ortega chili, fresh guacamole, crisp lettuce, and vine-ripened tomato — a bold twist on a West Coast favorite.

Turkey Club \$24.00/person

Shaved turkey breast piled high on toasted wheat bread with crispy bacon, melted mozzarella, fresh mixed greens, vine-ripened tomato, and a smooth pesto aioli — a flavorful twist on a classic favorite.

Garden Hummus \$20.00/person



Toasted whole grain bread layered with crisp cucumber, vine-ripened tomato, alfalfa sprouts, beetroot, leafy greens, and creamy avocado — all atop a generous spread of hummus for a fresh, wholesome bite.

Veggie Mediterranean \$22.00/person



Ciabatta bread spread with creamy hummus and layered with crisp cucumber, vine-ripened tomato, peppery arugula, red onion, roasted red peppers, and Kalamata olives. Finished with crumbled feta and a light drizzle of balsamic glaze — a vibrant and flavorful vegetarian favorite.



All Sandwiches include water and iced tea and your choice of Potato Salad Fresh Fruit Salad or Italian Pasta Salad

SALADS

Grilled Chicken Ceasar \$22.00/person

Sliced grilled chicken breast served atop crisp romaine lettuce, tossed with shaved Parmesan, house-made croutons, and our signature Caesar dressing — a timeless favorite with bold, savory flavor.

Ranch Cobb \$24.00/person

A hearty mix of grilled chicken, ham, crisp bacon, diced tomato, avocado, cheddar cheese, and hard-boiled egg, tossed with fresh romaine and our classic ranch dressing — a bold, satisfying salad with all the favorites.

Ahi Poke Salad \$24.00/person

Fresh Ahi tuna over romaine lettuce with pickled ginger, sunomono, avocado, edamame, seaweed salad, and crispy wonton strips. Finished with spicy mayo, creamy wasabi, and a ponzu reduction. (pictured below) *Vegetarian option available with crispy tofu.*

Steakhouse Salad \$26.00/person

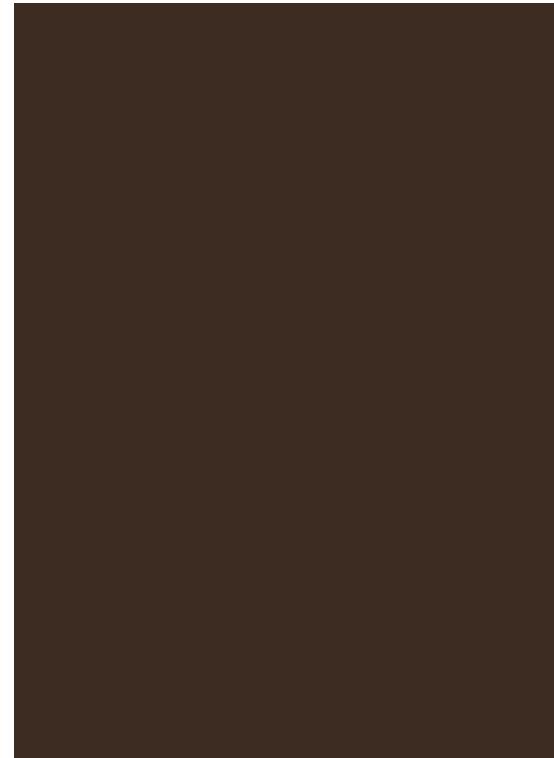
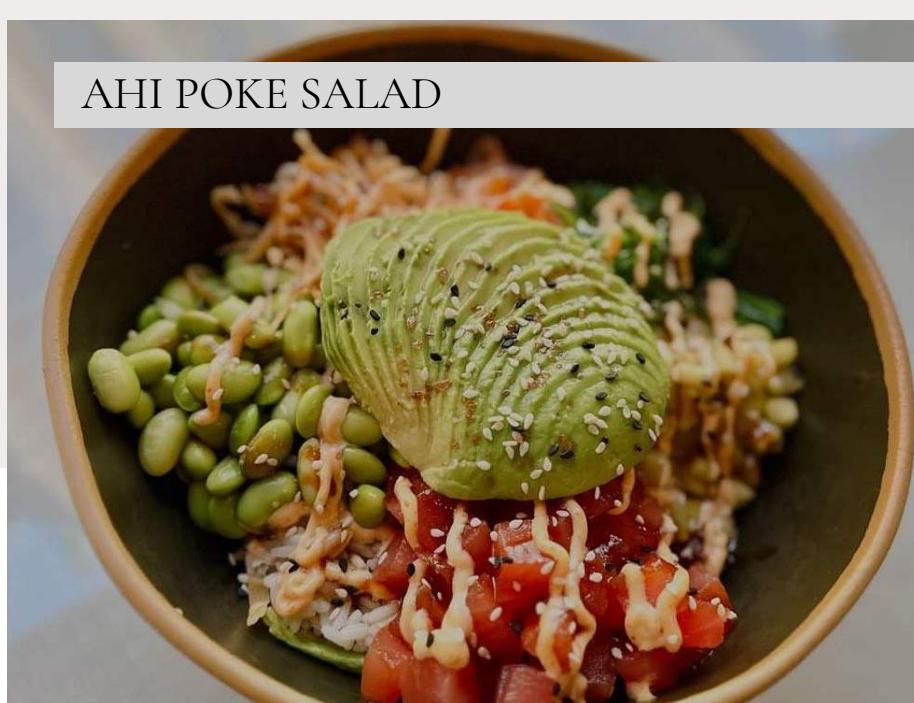
Sliced 10oz New York steak served over crisp romaine with cucumber, cherry tomatoes, red onion, and black olives — a bold, hearty salad for the steak lover.

Strawberry Pomegranate Salad \$19.00/person



Fresh Santa Maria Valley strawberries, mandarin oranges, pomegranate seeds, crumbled feta, hard-boiled egg, red onion, and candied pecans over mixed greens. Served with a house-made jamaica vinaigrette. Add grilled chicken +6

AHI POKE SALAD



ENTRÉES

lunch continued

Grilled Chicken \$27.00/person

Grilled chicken breast served over jasmine rice with seasonal vegetables, topped with fresh pineapple pico de gallo — a vibrant, tropical-inspired entrée with a bright finish.

Tuscan Salmon \$34.00/person

Pan-seared salmon finished in a creamy garlic sauce with sun-dried tomatoes, baby spinach, and fresh basil. Served over jasmine rice with seasonal vegetables — rich, flavorful, and perfectly balanced.

Seared Ahi \$34.00/person

Seared ahi tuna served with steamed white rice, drizzled with spicy mayo and a savory ponzu reduction. Paired with a crisp Asian salad for a fresh, balanced finish.

Tri-Tip Plate \$31.00/person

Marinated grilled and sliced certified Angus tri-tip served with roasted new potatoes, pinquito beans, garlic bread and homemade salsa. — a signature taste of the Central Coast.

Eggplant Parmigiana \$25.00/person 

Lightly breaded eggplant slices layered with marinara sauce and melted mozzarella, baked to perfection and served over a bed of pasta. A classic Italian-inspired vegetarian favorite.

Portobello Wellington \$27.00/person 

Marinated portobello cap wrapped in flaky puff pastry with sautéed spinach, mushrooms, and white rice. A rich, savory vegetarian entrée with timeless elegance.

DESSERT SELECTION



OPTIONS AVAILABLE !

Top off your luncheon with your choice of our elegant desserts!

\$5 additional

- Chocolate Layer Cake
- Banana Cake
- Carrot Cake
- Strawberry Shortcake
- Apple Pie
- Lemon and Cream
- German Chocolate
- Shortcake

Assorted Cookies and Brownies

\$3 additional

*30-person minimum required for all buffets.
All choices include water and your choice of iced tea or lemonade.*

SANTA MARIA BBQ \$34/person

Mixed field green salad bar with cherry tomatoes, cucumbers, carrots, mushrooms, with ranch, Italian, and balsamic salad dressing. Potato salad, corn, pinquito beans, BBQ chicken (bone-in), Tri-Tip, garlic bread, and fresh salsa.



CLASSIC DELI \$26/person

Ideal for company meetings, trainings, and conferences—this option allows guests to customize their lunch quickly and easily while keeping meetings on schedule. Create-your-own sandwiches with sliced ham, turkey, and roast beef, served alongside provolone and American cheese. Includes white and wheat sandwich breads, plus a full topping and condiment bar featuring lettuce, tomato, onion, pepperoncini, pickles, mayo, and mustard. Served with your choice of potato salad or Italian pasta salad

ITALIAN \$29/person

Caesar Salad, Cherry Tomato and Mozzarella Salad, Mixed Sautéed Vegetables, Rotini Pasta. Served with Marinara and Alfredo Sauces and Garlic Bread.

Your Choice of One Entree:

Chicken Parmesan with Tomato Sauce and Mozzarella Cheese, Beef Bolognese, Chicken Fettuccine Alfredo with Mushroom and Broccoli, Eggplant Parmesan (additional \$1), Tuscan Salmon (additional \$2) or Vegetable Lasagna



MEXICAN \$29/person

Your Choice of Cactus Salad or Street Corn Salad. Includes Refried Beans and Mexican Rice, Warm Corn and Flour Tortillas, Fresh Guacamole, Salsa and Sour Cream and Cheese Enchiladas

Your Choice of One Entree:

Tequila Lime Chicken, Chicken or Steak Fajitas, Shrimp Fajitas add \$1 per person, Beef Birria add \$2 per person, Tacos Al Pastor or Chicken (add Asada \$2 per person)

HORS D'OEUVRES & COCKTAIL PLATTERS



AVOCADO CUCUMBER BITES

FIRST IMPRESSIONS DONE RIGHT

Our selection of hors d'oeuvres is ideal for cocktail hours, receptions, mixers, and networking events. Choose from a variety of hot and cold options, served buffet-style or tray passed.

All selections are priced per dozen & require a 3 dozen minimum order. Hors d'oeuvres can be tray-passed for an additional \$25/ per server



GRILLED SHRIMP SKEWERS



HOT HORS D'OEUVRES

Chicken Tenders with BBQ Sauce, Honey Mustard or Ranch	\$33/dozen
Bacon Wrapped Dates	\$33/dozen
Grilled Shrimp Skewers (pictured above)	\$33/dozen
Teriyaki Chicken or Beef Skewers	\$37/dozen
Bacon Wrapped Jalapenos	\$31/dozen
Meatballs in Mushroom Burgundy Sauce	\$33/dozen
Tempura Vegetables with Soy Dipping Sauce	\$31/dozen
Vegetable Egg Rolls with Sweet & Sour Sauce (pictured right)	\$31/dozen
Buffalo Wings with Ranch or Bleu Cheese	\$31/dozen
Sesame Chicken Bites with Sweet Chili Sauce	\$31/dozen
Vegetarian or Pork Pot Stickers & Thai Sweet Chili Sauce	\$33/dozen



VEGETABLE EGG ROLLS

GATHER & GRAZE

Our appetizer platters make it easy to start your event with flavor and flexibility. Crafted for sharing, built for mingling, and always ready when your guests are.

EACH PLATTER FEEDS
APPROXIMATELY 50 GUESTS
PLATTER CANNOT BE TRAY PASSED



INNKEEPERS BOARD

MEDITERRANEAN ANTI PASTO

\$220.00

An Italian-inspired selection of sliced prosciutto and salami, feta and mozzarella cheese, mixed olives, artichoke hearts, pepperoncini, roasted bell peppers, cherry tomatoes, and red onions. A savory and colorful starter perfect for sharing.

INNKEEPERS BOARD

\$250.00

A beautifully arranged selection of premium cured meats and artisan cheeses, paired with seasonal fresh fruit, dried fruit, grapes, and berries. Accompanied by mixed olives, roasted nuts, savory spreads, and an assortment of crisp crackers and breads. Designed for grazing, sharing, and effortless enjoyment—perfect for receptions, meetings, and social gatherings.

HIGH TEA

\$165.00

An assortment of tea sandwiches featuring cucumber with herbed cream cheese, egg with avocado, and roasted vegetables with hummus, served on soft artisan bread. Perfect for or afternoon gatherings.

VEGETABLE CRUDITES

\$165.00

A vibrant medley of grilled Portobello mushrooms, eggplant, zucchini, yellow squash, asparagus, and red bell peppers, finished with a drizzle of balsamic glaze.

SLICED SEASONAL FRUIT

\$200.00

A refreshing assortment of seasonal sliced melon, pineapple, grapes, and fresh berries, beautifully arranged and perfect for any occasion.

BRUSCHETTA

\$210.00

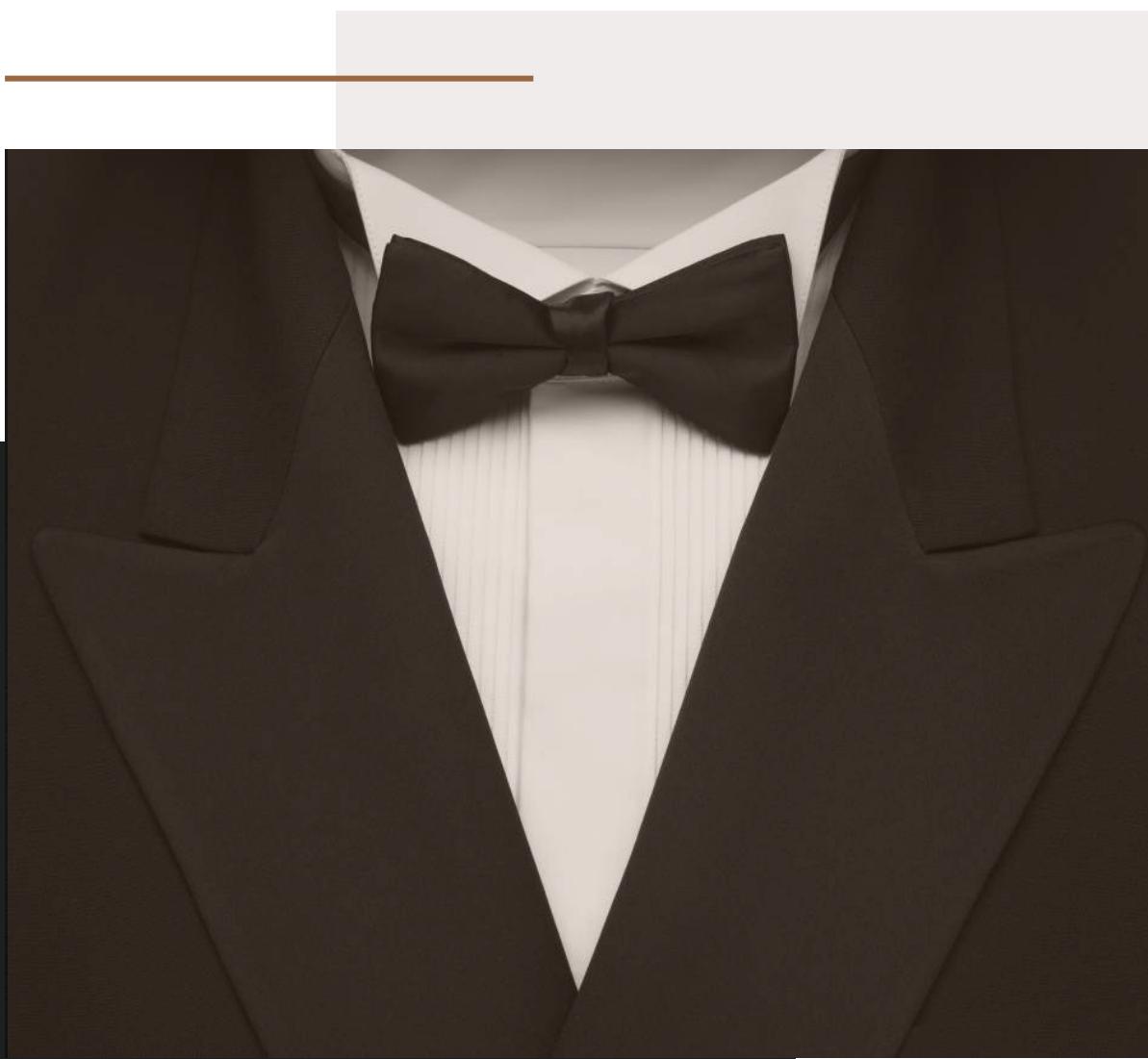
Diced tomatoes, fresh basil, and roasted garlic tossed in olive oil, served atop toasted baguette slices. A classic and flavorful appetizer.

CHIPS AND SALSA

\$135.00

Crisp white corn tortilla chips served with house-made bean dip, guacamole, sour cream, and fresh salsa. A crowd-pleasing favorite for any gathering.

DINNER



FLAVORFUL EVENINGS, EFFORTLESS SERVICE

Whether you're planning a formal banquet, a team dinner, or an evening celebration, our dinner entrée selections offer the perfect balance of flavor, presentation, and ease. All dinner entrées served with a mixed green salad, and dinner rolls. Includes water, iced tea and dessert.

BEEF & PORK

dinner continued

22



****ALL STEAKS COOKED AT
MEDIUM TEMPERATURE*****

Filet Mignon \$47.00/person

Certified Angus 6 oz. tenderloin, pan-seared, oven-roasted, and topped with blue cheese and caramelized onions. Served with scalloped potatoes, garden peas and glazed carrots — bold, rich, and beautifully composed.

Pork Scallopini \$43.00/person

Tender, thin-sliced pork medallions sautéed with mushrooms and finished in a lemon caper white wine sauce. Served with herbed mashed potatoes, garden peas and glazed baby carrots. A comforting classic with rich, balanced flavor.

Surf & Turf At Market Price

A classic pairing of grilled 6 oz. Certified Angus Beef top sirloin and a tender lobster tail, finished with garlic herb butter. Served with scalloped potatoes, garden peas, and glazed baby carrots

Braised Boneless Short Ribs \$45.00/person

Slow-braised boneless short ribs in a rich red wine reduction, served over garlic Parmesan mashed potatoes with garden peas and glazed baby carrots — tender, flavorful, and indulgently satisfying.

Chicken Forestière \$37.00/person

Boneless chicken breast topped with a rich white mushroom cream sauce. Served with garlic mashed potatoes and garden peas and glazed baby carrots— comforting and elegant.

Chicken Cordon Bleu \$37.00/person

Boneless chicken breast stuffed with ham and Swiss cheese, topped with a creamy Mornay sauce. Served over mashed potatoes with garden peas and glazed baby carrots — a classic, comforting favorite with a refined twist.

Tequila Lime Chicken \$37.00/person

Citrus and tequila—marinated chicken breast, grilled to perfection and served with rice pilaf, charred corn salad, and house-made salsa — bold, zesty, and full of flavor.

Chicken Picatta \$37.00/person

Tender chicken breast, lightly pounded and finished with a white wine, lemon, caper, and parsley sauce. Served over rice pilaf with garden peas and glazed baby carrots — bright, savory, and elegant.

Chicken Parmesan \$37.00/person

Golden breaded chicken breast topped with marinara and melted Parmesan, served over fettuccine with steamed garlic butter broccoli. A comforting classic with a fresh finish.

LEMON BUTTER SCALLOPS



PORTOBELLO WELLINGTON

SEAFOOD & VEGETARIAN

dinner continued

Grilled Salmon \$44.00/person

Fresh salmon fillet, perfectly grilled and served with rice pilaf, garden peas, and glazed baby carrots. Finished with a bright lemon caper butter sauce — light, elegant, and full of flavor.

Creamy Tuscan Salmon \$44.00/person

Pan-seared salmon fillet simmered in a creamy garlic sauce with sun-dried tomatoes, baby spinach, and fresh herbs. Served with rice pilaf, garden peas, and glazed baby carrots — rich, savory, and indulgently balanced.

Pan-Seared Swordfish \$40.00/person

Perfectly seared and finished with a bright lemon-herb butter, served over garlic whipped potatoes with seasonal vegetables. A rich, flavorful entrée that's both light and satisfying.

Lemon Butter Scallops \$42.00/person

Tender sea scallops, pan-seared and finished in a lemon butter sauce with sautéed garlic. Served with rice pilaf, garden peas, and glazed baby carrots — light, elegant, and full of coastal flavor.

Eggplant Parmigiana \$34.00/person



Lightly breaded eggplant slices layered with marinara sauce and melted mozzarella, baked to perfection and served over a bed of pasta. A classic Italian-inspired vegetarian favorite.

Portobello Wellington \$36.00/person



Marinated portobello cap wrapped in flaky puff pastry with sautéed spinach, mushrooms, and white rice. A rich, savory vegetarian entrée with timeless elegance.

DESSERT SELECTION

Limit of Two Selections Per Event

OPTIONS AVAILABLE!



Single dessert selections will be tray-passed. If two selections are chosen, they will be presented on a dessert station.

- Chocolate Layer Cake
- Carrot Cake
- Apple Pie
- German Chocolate
- Banana Cake
- Strawberry Shortcake
- Lemon and Cream Shortcake
- Assorted Cookies and Brownies

BUFFETS

dinner continued

25

30-person minimum required for all buffets.

All choices include dinner rolls, water, your choice of iced tea or pink lemonade and dessert

SANTA MARIA BBQ | \$44/person

Mixed field green salad bar with cherry tomatoes, cucumbers, carrots, mushrooms, with ranch, Italian, and balsamic salad dressing. Potato salad, mixed sauteed vegetables, pinquito beans, BBQ chicken (bone-in), Tri-Tip, garlic bread, and fresh salsa.



ITALIAN BUFFET | \$40/person

Caesar Salad, Cherry Tomato and Mozzarella Salad, Mixed Sautéed Vegetables, Rotini Pasta. Served with Marinara and Alfredo Sauces and Garlic Bread.

Your Choice of Two Entrees:

Chicken Parmesan with Marinara Sauce and Mozzarella Cheese, Beef Bolognese, Chicken Fettuccine Alfredo with Mushroom and Broccoli, Eggplant Parmesan (additional \$1), Tuscan Salmon (additional \$2) or Vegetable Lasagna



MEXICAN BUFFET | \$40/person

Your Choice of Cactus Salad or Street Corn Salad. Includes Refried Beans and Mexican Rice, Warm Corn and Flour Tortillas, Fresh Guacamole, Salsa and Sour Cream and Cheese Enchiladas

Your Choice of Two Entrees:

Tequila Lime Chicken, Chicken or Steak Fajitas, Shrimp Fajitas add \$1 per person, Beef Birria add \$2 per person, Tacos Al Pastor or Chicken (add Asada \$2 per person)

MEXICAN BUFFET ENHANCEMENTS

For a more authentic touch, iced tea or lemonade may be substituted with traditional Jamaica or Horchata agua frescas. Dessert options may include churros, arroz con leche, fresas con crema, or mini wedding cookies

INNKEEPERS BUFFET

dinner continued

30-person minimum required for all buffets.

All choices include dinner rolls, water and your choice of iced tea or pink lemonade.

DELUXE SALAD BAR INCLUDED

Choose two of the Following Lettuce Choices :

Mixed Greens, Romaine, Arugula or Baby Spinach

Served with Cherry Tomatoes, Cucumbers, Carrots, Kalamata Olives, Mushrooms, Hard Boiled Eggs, Bacon Bits, Croutons, Bleu Cheese and Cheddar Cheese with Ranch, Italian and Balsamic Dressing

CHOOSE ONE VEGETABLE SIDE

Mixed Sautéed Vegetables, Green Beans Almandine, Lemon Butter Asparagus, Roasted Brussel Sprouts, Steamed Broccoli or Honey Glazed Carrots

CHOOSE TWO SIDE SALADS

Potato Salad, Tomato Mozzarella Salad, Antipasto Salad, Broccoli Salad, or Fresh Fruit Salad

CHOOSE ONE STARCH SIDE

Mashed Potatoes, Garlic Roasted Rosemary New Potatoes, Rice Pilaf, Red Roasted Potatoes with Asparagus Tips, Scalloped Potatoes

SELECT EITHER TWO OR THREE ENTRÉES

TWO ENTRÉES \$46/PERSON

THREE ENTRÉES \$51/PERSON

- Chicken Forestière
- Chicken Cordon Bleu
- Tuscan Salmon
- Pan-Seared Swordfish
- Pork Scallopini
- Sliced Steak with Mushrooms & Onions
- Santa Maria Tri-Tip (with salsa)
- Filet Mignon (+\$5 per Person)
- Fire Roasted Prime Rib (+\$3 per Person/Carving Station included)

RATES LISTED DO NOT
INCLUDE CALIFORNIA SALES
TAX OF 8.75% AND A SERVICE
CHARGE OF 20%. PRICES
SUBJECT TO CHANGE.

THANK YOU!

CONTACT & NEXT STEPS

For more information or to schedule a walk-through, please contact:



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