



2012 EVENT MENUS

The Waterfront Hotel's Executive Chef, Eddie Blyden, has created these event menus for your review. He draws his inspiration from the Southern States as well as from the rich and bountiful local produce found right here in California. From your Breakfast Buffet to your beautiful Evening Dinner we are sure that your experience here will not be forgotten - Bon Appétit

CONTINENTAL BREAKFAST MENUS 12 PERSON MINIMUM

Includes regular and decaffeinated coffee, assorted fresh juices and Numi teas

THE EXECUTIVE

\$16 PER PERSON

Assorted Breakfast Pastries
Assorted Jams
Creamed Butter

THE JAM HOUSE

\$20 PER PERSON

Organic Granola
Assorted Individual Yogurts
Sliced Seasonal Fruit
Assorted Breakfast Pastries
Jams and Creamed Butter

MISS PEARL'S

\$22 PER PERSON

Sliced Smoked Salmon
Assorted Bagels
Herbed Cream Cheese
Shaved Red Onion and Capers
Morning Green Salad

BREAKFAST ADD-ONS

Choose One-\$4 PER PERSON

Whole or Sliced Seasonal Fruit
Assorted Breakfast Pastries
Assorted Individual Yogurts
Assorted Bagels and Herbed Cream Cheese
Assorted Cereals with Milk
Organic Granola
Irish Steel-Cut Oatmeal, Golden Raisins
Hard Boiled Eggs
Scrambled Eggs
Home Fried Potatoes
Chicken-Apple Sausage
Applewood Smoked Bacon

2 Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.

WATERFRONT HOTEL 10 WASHINGTON STREET | OAKLAND, CA 94607 www.waterfronthoteloakland.com MAIN: 510.836.3800 | EVENTS: 510.379.2650 | FAX: 510.832.6228

BREAKFAST BUFFETS 12 PERSON MINIMUM

ALL OUR EGGS ARE FROM FARM RAISED CHICKENS AND CERTIFIED ORGANIC

Includes regular and decaffeinated coffee, assorted fresh juices and Numi teas

THE WATERFRONT \$27 PER PERSON

Includes sliced fruit, assorted individual yogurts and breakfast pastries

Select one item from each category

FARM FRESH organic EGGS

Add \$5 per person for each additional item

Traditional Scrambled Eggs
Scrambled Eggs with Spinach, Mushrooms and Cheddar Cheese
Eggs Benedict with Canadian Bacon and Hollandaise Sauce
Frittata with Seasonal Vegetables and Herbs

PROTEINS

Add \$4 per person for each additional item

Chicken and Apple Sausage
Applewood Smoked Bacon
Smoked Country Ham
Medley of Seasonal Vegetables

SIDES

Add \$4 per person for each additional item

Yukon Gold Breakfast Potatoes
Irish Steel-Cut Oatmeal with Nuts and Golden Raisins
Buttermilk Pancakes-Housemade Banana Syrup

MISS PEARL'S BRUNCH \$38 PER PERSON

Sliced Seasonal Fruit

New Orleans Beignets with Powdered Sugar

Assorted Breakfast Pastries

Vanilla Dipped French Toast

Scrambled Eggs, Spinach, Mushroom and Cheddar

Eggs Benedict with Canadian Bacon and Hollandaise Sauce

Apple wood Smoked Bacon

Chicken-Apple Sausage

Home Fried Potatoes with Peppers and Onions

Smoked Salmon, Sliced Tomato, Red Onions and Capers

Seasonal Pasta Salad

Mixed Baby Greens with Sherry Vinaigrette

Rotisserie Prime Rib**, Horseradish Aioli, Au Jus

Fresh Baked Rolls, Assorted Bagels, Creamed Butter and Jam

Miss Pearl's Bread Pudding

***A carving station and chef attendant
are available for \$95 per station*

3 *Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 9.75% sales tax. Menu minimums may apply.*

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TIME-OUT MENUS

10 PERSON MINIMUM – BASED ON 30 MINUTE SERVICE

HEALTHY BREAK \$11 PER PERSON

Whole Fresh Fruit
Kashi Granola Bars
Farm Fresh Crudité Cups with Creamy Herb Dressing
Bottled Water and Assorted Sodas

NO DOUBLE DIPPING BREAK \$14 PER PERSON

Housemade Tortilla Chips and Pico de Gallo
Pita Triangles and Artichoke Dip
Chocolate Dipped Strawberries
Bottled Water and Assorted Sodas

AFTER SCHOOL SPECIAL \$10 PER PERSON

Popcorn, M&M's
Snickers, Red Vines
Bottled Water and Assorted Sodas

SWEET TOOTH \$12 PER PERSON

Fudge brownies, Pecan Tarts,
Fresh Baked Cookies
Coffee Service
Assorted Numi Teas

TIME-OUT ADD-ONS \$4 PER PERSON

Whole Fresh Fruit
Individual Yogurts
Assorted Dry Cereals and Milk
Kashi Granola Bars
Mixed Nuts
Kettle Potato Chips
Guacamole and Chips
Housemade Tortilla Chips and Pico de Gallo
Fresh Guacamole

ADDITIONAL SELECTIONS BY THE DOZEN

Assorted Pastries	\$28
Fudge Brownies	\$32
Fresh Baked Cookies	\$28
Mini Fresh Fruit Tarts	\$38

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LUNCH BUFFETS 12 PERSON MINIMUM

DELI EXPRESS \$25 PER PERSON

Happy Boy Garden Salad, Tomatoes, Cucumber,
Radishes, Balsamic Dressing
Smoked Turkey Breast, Smoked Country Ham
Chicken Salad, Tuna Salad
Sliced Cheddar, Smoked Gouda and Swiss Cheeses
Vine-Ripened Tomatoes, Red Onions
Honey Mustard, Mayonnaise, Horseradish Aioli
Assorted Sandwich Breads
Creole Potato Salad
Garlic-Dill Pickles
Salted Kettle Potato Chips
Fresh Baked Cookies

FAJITA \$32 PER PERSON

Chopped Romaine with Chipotle Pepper Dressing
Grilled Chili-Lime Marinated Beef with Sautéed
Onions and Bell Peppers
Achiote Roasted Chicken Breast with Sautéed
Onions and Bell Peppers
Cilantro Infused Rice and Black Beans de la Olla
Flour Tortillas
Pico de Gallo, Guacamole and Sour Cream
Homemade Churros

LUNCH BUFFET ADD-ONS \$4 per person

Seasonal Pasta Salad
Creole Potato Salad
Salted Kettle Potato Chips
Buttermilk Slaw
Buttered Corn Bread
Grilled Marinated Seasonal Vegetables
Fresh Baked Rolls with Butter

THE JAM HOUSE \$32 PER PERSON

Romaine Salad with Bleu Cheese Dressing
Seafood Jambalaya
Miss Pearl's Famous Creole Gumbo
Steamed Jasmine Rice
Slow Braised Greens
Buttered Corn Bread
White Chocolate Bread Pudding

THE WATERFRONT BBQ \$34 PER PERSON

Free Range Barbecued Chicken
St. Louis Spare Ribs
Creole Potato Salad
Buttermilk slaw
Slow Cooked Baked Beans
Grilled Vegetables
Caesar Salad, Hearts of Romaine, Parmesan,
Croutons, Classic Dressing
Fresh Baked Rolls with Creamed Butter
Apple Pie and Whipped Cream

MEDITERRANEAN \$32 PER PERSON

Artisan Lettuce and Balsamic Vinaigrette
Antipasti Platter (*grilled eggplant and zucchini,
Kalamata olives, artichoke hearts, roasted peppers,
fresh mozzarella and basil*)
Penne Pasta with a Tomato Basil and Olive Sauce
Grilled Chicken Breast, White Wine and Capers
Roasted Beets and Feta Cheese
Fresh Baked Rolls with Butter
Tiramisu

ADD A SOUP BAR TO A BUFFET \$6 PER PERSON

Choose two soups. Served with house baked cracker

Clam Chowder with Bacon
Roasted Tomato with Basil
Vegetable Minestrone
Potato and Creamed Leek
Shrimp Bisque

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IN-A-BOX

Packed to-go for your convenience - 10 PERSON MINIMUM

DELI-CIOUS BOX LUNCHES

Includes a soft drink or water, kettle chips, whole fruit and fresh baked cookie

\$22 PER PERSON - CHOICE OF 2 SANDWICHES

POTOMAC CLUB *on Sourdough Bread*

Grilled Marinated Chicken Breast, Applewood Smoked Bacon
Monterey Jack Cheese, Vine-Ripened Tomato, Basil Pesto Mayonnaise

THE ROAST BEEF *on Kaiser Roll*

Thin Sliced Roast Beef, Swiss Cheese
Shaved Red Onion, Green Leaf lettuce, Whole Grain Mustard

MEDITERRANEAN *on Ciabatta Bread*

Grilled Eggplant and Zucchini
Oven Roasted Tomato, Roasted Red Pepper
Kalamata Olive Tapenade, Classic Aioli

SMOKED TURKEY *on Whole Wheat*

Smoked Turkey Breast, Cheddar Cheese
Ripe Avocado, Vine-Ripened Tomato, Green Leaf lettuce

OPTIONAL GARDEN SALAD 4\$ per person

Happy Boy Field Lettuces, Radishes, Cucumber,
Cherry Tomatoes, Balsamic Vinaigrette

MISS PEARL'S PICNIC LUNCH

\$28 PER PERSON

Includes:

Bottle of Still or Sparkling Water
Fresh Baked Baguette
Bunched Grapes and Fresh Strawberries
Provençal Olive Mix

CURED MEATS

La Quercia Prosciutto
Fra' Mani Coppa and Soppressata

ARTISAN CHEESE

Traditional Brie
Point Reyes Bleu Cheese

ADD A ½ BOTTLE OF HOUSE WINE

Please inquire about choices and pricing

**WE CAN CUSTOM MAKE TO-GO BOXES
FOR ANY OCCASSION**

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PLATED LUNCH 10 PERSON MINIMUM

Includes fresh baked rolls, creamed butter, coffee and tea service

Menu prices are based on main course selection and will be billed at the highest selected price

STARTER

Select one of the following

Happy Boy Garden Salad, Tomatoes, Cucumber, Radishes, Balsamic Dressing

Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese

Bowl of Clam Chowder or Chef's Choice of Seasonal Soup

MAIN COURSE

Select two of the following

GRILLED SALMON, seasonal vegetables, jasmine rice, and white wine butter sauce \$32

BLACKENED LOUISIANA CATFISH, creole rice, braised greens, sauce remoulade \$29

OVEN ROASTED CHICKEN BREAST, seasonal garden vegetables, roasted garlic mashed potatoes and red wine sauce \$30

CRANBERRY CHICKEN 'SALAD', crisp bacon, celery, apples, parmesan cheese, cranberry vinaigrette \$28

ROASTED PETIT FILET, brown butter mashed potatoes, red wine demi-glace \$38

ROTISSERIE PRIME RIB OR NEW YORK STRIP, garlic mashed potatoes, sautéed mushrooms, natural jus \$38

PENNE PASTA, tomato-garlic sauce, grilled vegetables, parmesan cheese \$27

WILD MUSHROOM RISOTTO, Grana Padano cheese \$26

DESSERT - *Select one of the following*

Dessert Sampler, select 3 items from list, add \$5.00 to menu price

Miss Pearl's Key Lime Pie

White Chocolate Bread Pudding

New York Cheesecake

Chocolate Mousse Cake

Pecan Bourbon Tart

Fresh Fruit Tart

Include an Artisan Cheese Course - add \$8 to menu price

Advance guarantees of each selection are required seven (7) days in advance of event date.

HORS D'OEUVRES

HORS D'OEUVRES CAN BE PASSED OR STATIONED

WARM AND HOT

PRICE PER DOZEN

CHERRY TOMATO BRUSCHETTA \$28
Fresh Garlic, Mozzarella, Basil and Toasted Baguette

CRISPY DUNGENESS CRAB CAKES \$42
Spicy Remoulade

TWICE BAKED BABY YUKON GOLD POTATOES \$28
Bacon, Cheddar Cheese, Chives

APPLEWOOD BACON WRAPPED DIVER SEA SCALLOPS \$48
Honey-Thyme Glaze

SWEET AND SPICY BBQ WINGS \$28
Lime Sour Cream

CRISPY FRIED VEGETABLE SPRING ROLLS \$28
Sweet and Sour Sauce

CATFISH PO-BOY SLIDERS \$38
Cajun Tartar Sauce, Buttermilk Slaw

MINI CUBAN SANDWICHES \$36
Roasted Pork, Smoked Ham, Emmentaller Cheese, Mustard and Pickles

GRILLED CHICKEN OR BEEF SKEWERS \$36
Thai Peanut Sauce or Teriyaki

NEW ORLEANS STYLE BBQ SHRIMP \$44
Garlic and Herb Butter Sauce, Herb Oil

COLD HORS D'OEUVRES

PRICE PER DOZEN

OYSTERS ON THE HALF SHELL \$34
Champagne Mignonette

MANILA CLAMS \$34
Classic Cocktail Sauces

POACHED JUMBO PRAWNS \$38
Chili Gazpacho Sauce

TUNA TARTARE IN CUCUMBER CUPS \$42
Soy and Ginger Marinade

CHICKEN SALAD \$28
Belgian Endive, Micro Greens

ROASTED BEETS \$30
Red and Gold Beets, Feta Cheese

PROSCIUTTO WRAPPED ASPARAGUS \$36
Herb Vinaigrette

SMOKED SALMON AND CREPE ROULADES \$42
Chive Crème Fraiche

8 *Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.*

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SPECIALTY DISPLAYS AND CARVING

DISPLAYED HORS D'OEUVRES

SERVES APPROXIMATELY 25 PEOPLE

CRUDITÉ PLATTER \$110

Creamy Herb Dipping Sauce

BREADS AND SPREADS \$145

Roasted Garlic and White Bean, Hummus, Creamy Artichoke

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY \$175

Cow, Sheep and Goat Cheeses, Candied Hazelnuts, Apricot jam, Baguette

ANTIPASTO PLATTER \$165

Grilled Eggplant and Zucchini, Kalamata Olives,
Artichoke Hearts, Roasted Peppers, Fresh Mozzarella, Basil

MINI CUBAN SANDWICHES \$125

Roasted Pork, Smoked Ham, Emmentaler Cheese, Mustard and Pickles

FRESH FRUIT PLATTER \$135

SPECIALTY DISPLAYS

SERVES APPROXIMATELY 25 PEOPLE

MISS PEARL'S SEAFOOD PLATTER \$350

Oysters on the Half Shell, Poached Prawns, Manila Clams, Dungeness Crab

HOUSE CURED GRAVLAX \$155

Herbed Sour Cream, Cornichons, Red Onion, House Baked Cracker

ARTISAN CURED MEATS \$185

La Quercia Prosciutto, Fra' Mani Coppa and Soppressata
Roasted Red Peppers, Cornichons, Mixed Olives

LOUISIANA SHRIMP COCKTAIL \$225

Classic Cocktail Sauces and Fresh Lemon

RECEPTION AND CARVING STATIONS

SERVES APPROXIMATELY 30 PEOPLE

Carved items require a Chef Attendant @ \$95 per station

ROTISSERIE PRIME RIB \$245

Creamy Horseradish

CROWN ROAST OF PORK \$225

Roasted Seasonal Vegetables, Traditional Stuffing, Apple Cider Sauce

HONEY BAKED HAM \$180

Sourdough Roll and Rosemary-Honey Glaze

ROASTED TURKEY BREAST \$180

Cranberry Compote, Traditional Turkey Gravy

CREAMY MASHED POTATO "BAR" \$6 per person

Garlic Mashed Potatoes, Bacon, Shredded Cheddar, Cheese,
Sour Cream, Chives

PETITE DESSERTS \$38 PER DOZEN

Mini Fresh Fruit Tarts

Mini Pecan Bourbon Tarts

Chocolate Mousse Cake

New York Cheesecake

Miss Pearl's Key Lime Pie

White Chocolate Bread Pudding

Mini Vanilla or Chocolate Cupcakes

Fudge Brownies

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EVENING BUFFETS \$45 PER PERSON

Includes coffee and tea service – 25 PERSON MINIMUM

ADD A SOUP STATION TO ANY BUFFET FOR \$6 PER PERSON

THE CLASSIC

Includes fresh baked rolls and butter

Select two choices from each category

STARTERS

Add \$4 per person for each additional item

Happy Boy Garden Salad, Tomatoes, Cucumber, Radishes, Balsamic Dressing
Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing
Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese
Red and Gold Beets, Feta Cheese

MAIN COURSES

Add \$8 per person for each additional item

Grilled Salmon with Garlic-Herb Butter
Rotisserie Chicken and Natural Jus
Rotisserie Prime Rib or New York Strip, Horseradish Sauce
Wild Mushroom Risotto, Grana Padano Cheese
Goat Cheese Ravioli, Sage-Brown Butter Sauce

SIDES

Add \$4 per person for each additional item

Sautéed Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Steamed Jasmine Rice

DESSERTS

Add \$5 per person for each additional item

Chocolate Mousse-Cake
White Chocolate Bread Pudding
Fresh Fruit Tarts
New York Cheesecake

RAJUN' CAJUN

Includes fresh baked buttered corn bread

Select two choices from each category

STARTERS

Add \$4 per person for each additional item

Creole Potato Salad
Buttermilk Slaw
Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing
Iceberg Wedge Salad, Pecans, Blue Cheese, Creamy Dressing

MAIN COURSES

add \$8 per person for each additional item

Seafood Jambalaya
Georgia Shrimp and Grits
Blackened Louisiana Catfish and Sauce Remoulade
Chicken and Andouille Sausage Gumbo
Rotisserie Pork Loin, Apple Cider Sauce
Vegetarian Red Beans and Rice

SIDES

Add \$8 per person for each additional item

Garlic Mashed Sweet Potatoes
Green Beans Amandine
Savannah Red Rice
Roasted Vegetables, Herb Vinaigrette

DESSERTS

Add \$5 per person for each additional item

White Chocolate Bread Pudding
Banana Cream Pie
Bourbon Pecan Tarts
Fresh Fruit Tarts

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PLATED DINNER 10 PERSON MINIMUM

Includes fresh baked rolls, butter, coffee and tea service

Menu prices are based on main course selection and will be billed at the highest selected price

STARTERS - *Select one of the following*

Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing
Happy Boy Farms Garden Salad, Cherry Tomatoes,
Chef's Seasonal Soup
New England Clam Chowder, Bacon, Herb Oil

MAIN COURSE - *Select two of the following*

GRILLED SALMON, Jasmine Rice, Seasonal Vegetable, Citrus Beurre Blanc \$38	GRILLED FILET MIGNON, Brown Butter Mashed Potatoes, Red Wine Demi-Glace \$46
MAHI MAHI, Braising Greens, Black Eyed Peas, Rice, Creole Sauce \$38	ROTISSERIE PRIME RIB, Garlic Mashed Potatoes, Sautéed Mushrooms, Jus \$46
SEAFOOD RISOTTO, Gulf Prawns, Local Fish, Scallops in a Saffron Tomato Sauce \$36	GOAT CHEESE RAVIOLI, Sage-Brown Butter Sauce \$30
OVEN ROASTED CHICKEN BREAST, Seasonal Garden Vegetables, Roasted Garlic Mashed Potatoes and Red Wine Sauce \$36	WILD MUSHROOM RISOTTO, Grana Padano Cheese \$30
ROASTED LEG OF LAMB, Fingerling Potatoes, Vegetables, Red Wine Sauce \$44	

COMBINATION DINNERS - *Select one of the following*

Grilled Salmon and Roasted Chicken Breast \$38
Grilled Petit Filet and Roasted Chicken Breast \$42
Grilled Petit Filet and Local Sea Bass \$48
Grilled Petit Filet and Salmon \$44

DESSERT - *Select one of the following*

Dessert Sampler, select 3 items from list, add \$5.00 to menu price

Miss Pearl's Key Lime Pie
White Chocolate Bread Pudding
New York Cheesecake
Chocolate Mousse Cake
Pecan Bourbon Tart
Fresh Fruit Tart

Include an Artisan Cheese Course - add \$8 to menu price

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Advance guarantees of each selection are required seven (7) days in advance of event date

BEVERAGES

	CASH BAR	HOSTED BAR
DOMESTIC BEER	\$5.50	\$5
IMPORTED BEER	\$6.50	\$6

LIQUOR SELECTIONS

WE ALSO OFFER A FULL SPECIALITY COCKTAIL LIST

MODERATE BRAND SPIRITS <i>Sobieski Vodka, Gordon's Gin, Don Q Crystal Rum, El Jimaador Blanco Tequila Jim Beam Bourbon/Whiskey, Grant's Reserve Scotch, Paul Masson Brandy</i>	\$8.50	\$7.50
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PREMIUM BRAND SPIRITS <i>Ketel One Vodka, Ketel One Citron Vodka, Bombay Sapphire Gin, Tangueray Gin Cruzan Single Barrel Estate Rum Don Julio Silver Tequila, Don Julio Anejo Tequila Maker's Mark Bourbon, Johnny Walker Black Label, Courvoisier VSOP Cognac</i>	\$11	\$10
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NON ALCOHOLIC BEVERAGES

Fair Trade Coffee, Decaf, Tropical Iced Tea, Organic Hot Teas	\$48/gallon
Fruit Juices and Lemonade	\$35/gallon
Assorted Sodas	\$3.00 each
Artesian Mineral Water	\$3.00 each
Bottle Sparkling or Still Water .750ml	\$6 each

FRUIT PUNCH-Tropical Fruit Punch \$48 per gallon

Hosted Beverage Packages

Choose from one of the options below

Prices are based on a 3 hour service and are a per person price

Waterfront Select \$20
Beer, Wine, Sparkling Wine and Soft Drinks

Waterfront Moderate \$25
Liquor, Beer, Wine, Sparkling Wine and Soft Drinks

Waterfront Premium \$30
Top Shelf Liquor, Imported Beer, Wine,
Sparkling Wine and Soft Drinks

Enhance your evening with one of our Specialty Bars \$35

Mimosa Bar: Mimosas, Bellinis, Flavored Mimosas

Bloody Mary Bar: Various mixes and garnishes

Southern Comfort bar: Hurricanes, Frozen Daiquiris, Mint Juleps

FRUIT PUNCH \$80 gallon
Tropical fruit punch with rum or house made Sangria

All full service bars are subject to a per bartender labor charge of \$150 for a minimum three (3) hour period.

All hosted arrangements are subject to 21% service charge and current sales tax.

Cash Bar prices are inclusive of 8.75% sales tax

12 Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.

WINE SELECTIONS

We are proud to feature as our House Wine:

Trinity Oaks Winery, Napa- For every bottle we sell a tree is planted

Pinot Grigio, Chardonnay, Merlot, and Cabernet \$28 per bottle

Trinity Oaks wines are available by the glass

\$7.50 for a hosted event. \$8 for a cash bar

Vintages are subject to change without notice

SPARKLING WINES

Avissi Prosecco Italy NV	28
Segura Viudas Brut Reserva, Spain NV	28
Cupcake Sparkling Moscato Italy	28
Graham Beck Brut NV So. Africa	38
Graham Beck Rose NV So Africa	40
Mumm "Cuvee" Napa	56

WHITES

Pinot Grigio Passini "Grivo" Italy '10	32
Jekel Riesling Monterey '10	32
Sauvignon Blanc Oberon Napa '10	36
Sauvignon Blanc Frogs Leap Napa '11	36
Pinot Gris J Vineyards '10	48

ROSE

Commandiere de la Bargemone '10	32
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CHARDONNAYS

Chardonnay Hess "Shirttail", Napa '09	32
Chardonnay Santa Barbara '09	36
Chardonnay Chamisal "Unoaked" '09	40
Chardonnay Sonoma Cutrer Napa '08	48

REDS

Pinot Noir Jekel Santa Barbara '10	36
Pinot Noir Hahn "SLR Estates" '10	48
Pinot Noir Byron '10	48
Pinot Noir Educated Guess Carneros '10	48

Merlot Tangle Oaks Napa '08	32
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Zinfandel Predator "Old Vine" Lodi	32
Zinfandel Paso Creek Vineyards '08	36
Zinfandel XYZin Sonoma '08	36

Malbec Siete Fincas Arg '09	32
Syrah Bonterra Mendocino '09	32

Cabernet Sauvignon Rutherford Ranch '10	36
Cabernet Sauvignon Joel Gott 815 '10	40

MEETING AND EVENT TERMS AND CONDITIONS

FOOD AND BEVERAGE MINIMUM

Minimum expenditures are for food and beverages only, and are exclusive of 21% service charge and 8.75% sales tax. Valet parking, floral, music, labor charges, set-up fees, audio-visual equipment, amenities, and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed in other venues within the Hotel or in times outside of the contracted event times, will be charged in addition to and do not apply to the minimums.

GUARANTEE

Group will provide the Hotel with an anticipated guest count seven (7) business days from the event date.

Group will provide the Hotel with a final attendance guarantee a minimum of seven (7) business days prior to the event date. After seven business days, the Hotel can only accept increases in this number. The confirmed guest count will be used as the minimum in finalizing the Group's total charges. In the event the Group does not provide a final guarantee, the expected guarantee will be charged or the actual attendance, whichever is greater.

FOOD AND BEVERAGE EXCLUSIVITY

All food and beverages must be provided by the Hotel. Outside food or beverage items may not be brought into the Hotel for meetings, events or private dining functions. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability.

MENU SELECTIONS

The Hotel is committed to providing fresh, local, organic and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of the Hotel's Executive Chef. In this event, the Hotel will make every effort to alert the Group in advance of the event date with suitable alternatives. Menu selections will be confirmed two weeks prior to the event date.

BEVERAGE SERVICE:

All beverages are charged based on consumption. The Hotel will provide an extensive wine list as well as full bar menu to complement each event. Signature cocktails and local beer selections are available. A bartender fee of \$150.00 will apply for any bars with any beverage service. Wine requests should be made a minimum of five (5) business days in advance to ensure availability.

CORKAGE

If the Group opts to provide their own wine, a corkage fee of \$15 per 7.5 ml bottle will be assessed. Corkage is only permitted for wines not on the Hotel or Restaurant wine list.

SERVICE CHARGE AND TAXES

Minimums and food and beverage prices do not include 21% service charge. The service charge is based on food and beverage total charges. 8.75% sales tax will be applied to the total bill. California state law stipulates that the service charge is taxable.

CONFIRMATION OF SPACE

To reserve meeting space during business hours, Monday – Friday, 8:00 a.m. – 5:00 p.m., the Hotel requires a minimum sleeping room commitment, if meeting space is requested outside of 30 days. Meeting space can be confirmed during business hours, within 30 days of the event, without a minimum sleeping room commitment.

Meeting and event space is available to confirm up to twelve (12) months in advance of the event date for meetings and/or events starting after 6:00 p.m. on weekdays or anytime on weekends.

DEPOSITS AND FEE SCHEDULES

A deposit consisting of 50% of the food and beverage minimums, credit card authorization form, and signed contract is required to hold the space. This deposit is applied to the Group's final bill. The signed contract and deposit must be received within 7 business days of receiving the contract to secure the room and date.

14 *Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.*

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The Group is responsible for payment of estimated event balance no later than 2 weeks prior to the event.

Any additional fees accrued by the Group during the event are due upon event conclusion and will be applied to the credit card on file.

The Hotel accepts all major credit cards and company checks. Personal checks are not accepted. Company checks must be received 14 days in advance of function date.

CANCELLATION:

Cancellations from signature of contract to 90 days prior to the event date, will be assessed a cancellation fee of 50% of the paid deposit. The remaining 50% of the paid deposit will be retained and applied to a future event, booked within six (6) months from the event based on Hotel availability. If the group does not schedule another event within this time, any paid deposits or fees become non-transferable and non-refundable.

Cancellations within 90 to 30 days prior to the event date, will be assessed a cancellation fee of the entire paid deposit.

Cancellations within 30 to 7 days prior to the event date will be assessed a cancellation fee of the entire food and beverage minimum.

Cancellations within 7 days of the event date will be assessed a cancellation fee of the entire event anticipated balance including food, beverage and additional charges.

Cancellation fees are non-refundable and non-transferable. Cancellation fees are due to the Hotel within 30 days from issue of invoice.

DÉCOR AND SIGNAGE:

In order to prevent damages to the fixtures and furnishings of the Hotel, Group's décor and/or signing must not attach to any stationary wall, floor, ceiling, or any other substance. Group is financially responsible in the event of any damages to the Hotel. A statement outlining applicable charges will be provided following the event. Applicable fees are due within 30 days of issuance.

Glitter and confetti are not permitted. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion.

Groups are not allowed to post signs, banners, or displays throughout the public areas of the Hotel.

Group may post signs, banners or displays in contracted event spaces only, during event hours, provided items are in compliance with Hotel policies and do not result in damage to Hotel.

CAKES

Arrangements can be made to procure a special cake using one of our preferred vendors at an additional charge. The Hotel will assess a cake servicing fee of \$2.50 per person.

FLORALS

The Hotel can arrange custom floral arrangements, including eco-friendly or reusable arrangements using preferred vendors at an additional charge.

MUSIC AND ENTERTAINMENT

The Hotel will permit amplified music or entertainment in event spaces, provided the Group is in compliance with the Hotel's noise limitation policy. All amplified music must conclude by 9:00 p.m. on Sunday – Thursday evenings and by midnight on Friday – Saturday evenings; however, amplified sounds level must go down at 10pm. The Hotel reserves the right to turn down amplified sound levels and / or remove amplification all together if the Group does not comply with the Hotel's noise policy.

SECURITY:

The Hotel may require security guards at an additional cost to the Group, pending venue location and/or event logistical requirements. The Hotel requires preferred and approved security vendors for any security guards contracted by the Group.

VALET PARKING:

Limited valet parking services are available for the Group. The Group is requested to provide estimated valet requirements to the Hotel a minimum of two (2) weeks prior to the event date. A fee of \$12 plus tax will apply for cars on property up to three (3) hours. A fee of \$20 will apply for cars remaining on property from three (3) to six (6) hours. Cars remaining on property overnight will be assessed a fee of \$20 plus tax per car per day. The Group will confirm if valet parking charges will be posted to the master account or at the responsibility of the individual attendees.

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OVERNIGHT ACCOMMODATIONS

Contracting a meeting, event or special celebration with the Hotel does not guarantee room availability. The Hotel will provide room availability and best available rates upon request.

LABOR CHARGES

Pending Group's requirements, additional labor charges may be required. Labor fees may apply, but are not limited to the following. An estimate of all event fees will be provided upon request.

- Bartender fee of \$150 per bartender for liquor service
- Chef / Carving fee of \$95 per attendant required
- Furniture removal from rooms/suites starting at \$275
- Patio furniture removal ranging from \$1000-\$3000
- Room re-setting fee of \$150 per re-set required
- Overtime event staff after three (3) hours event activity
- Overtime for bartender shifts after three (3) hours

PRICING

All prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the Hotel.

WEDDING COORDINATOR:

To insure a flawless and memorable event wedding celebration, the Hotel recommends it essential to hire a professional wedding planner to assist with wedding planning, rehearsal and reception details. The Hotel's experienced Event Sales Managers are experts in planning every aspect of the food, beverage, room arrangements, and hotel details. A Professional Wedding Planner will oversee all aspects of the wedding celebration including the selection, contracting, and management of all vendors, including but not limited to, photography, floral, music, cakes, invitations, dresses, transportation and a myriad of other details. A Wedding Planner adds the finishing touch in orchestrating the music, seating assignments, gift and place card arrangement, and cueing for all involved at the perfect moment.

The Hotel will provide a list of preferred Professional Wedding Planners to contract directly for goods and services.

WEDDING REHEARSALS

Rehearsal times may be booked two weeks prior to the scheduled event. Location and times are subject to space and availability. The Hotel requires all rehearsal times and venues to be confirmed in advance prior to the event date.

I have read and fully understand all of the policies and procedures for the Waterfront Hotel. In the event that this agreement is signed in the name of the corporation, partnership, association, club or society, the person signing represents to the Waterfront Hotel that he or she has full authority to sign such a contract.

Name of
Function _____

Date of Function _____

Print Name _____

Signature _____

Today's Date _____

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