



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*

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