



EL ENCANTO
A BELMOND HOTEL
SANTA BARBARA

PRIVATE EVENTS
HOLIDAY MENUS

SAVOR THE POSSIBILITIES



LET EL ENCANTO AND OUR TALENTED CULINARY STAFF CREATE CUSTOMIZED MENUS FOR YOUR SPECIAL HOLIDAY CELEBRATION.

'TIS THE SEASON TO CELEBRATE IN STYLE

Steeped in charisma, El Encanto's breezy hillside location and enduring iconicity make it one of the most desirable Santa Barbara event venues for the festive season. Seven acres of lush gardens, an expansive terrace overlooking the Pacific Ocean, and expert event planners combine for the ultimate holiday or end-of-year celebration.

PRIVATE EVENTS GUIDELINES

NOISE CURFEWS

The Resort's curfew policy for outdoor venues including amplification permits events to start no earlier than 9:00am and are not permitted after 10:00pm. Before and after these times, patio doors must stay closed. **Noise curfew for the Lily Pond and Arbor does not permit events to continue after 9:00pm.**

MENU PRICING

The menu pricing and fees set forth in the Private Events menu are subject to change without notification. Pricing is guaranteed only when a banquet event order is completed for the event and signed by the client, indicating acceptance of the banquet event order. In the event of menu changes, the confirmed prices shall extend to menu items of like quality, caliber and quantity of portions.

BUFFET, RECEPTION AND STATIONS

Minimum of 30 guests is required on all buffets otherwise a \$175 surcharge will be required. Receptions with food stations require a minimum of two stations and dinners with food stations require a minimum of three stations.

PLATED MENUS

All meals that constitute a plated lunch or dinner must have a minimum of three courses. In the case of a multiple entrée selections, the entrée with the higher price is the per person plated dinner price with a maximum of three entrée options. We will require the entrée selections for your event 72 hours in advance. The Resort requires table cards or other designation of entrée selection for each attendee in advance.

FOOD AND BEVERAGE DETAILS

All food and beverage arrangements must be made through the Resort. Outside food and beverage will be permitted only upon approval from the Executive Chef, applicable fees will apply. The Resort's liquor license requires that Resort employees dispense all alcoholic beverages. We would be delighted to custom design your menu and special order any food and beverage items that are not currently available on our menus.

GUEST ROOM ACCOMMODATIONS

We are pleased to offer special contracted rates for your guest room needs. Minimum night stay requirements may apply on weekends and holidays.

EVENT VALET PARKING

The Resort has limited onsite parking for events. We are able to make arrangements to park your attendee's vehicles; however, due to our location in the Riviera neighborhood we strongly suggest carpooling and alternative transportation.

Should you elect to utilize a contract vendor for your transportation needs, the Resort requires the contact information for the providers as well as the logistical agenda for arrival and departure times throughout the event.

PRIVATE EVENTS GUIDELINES

GUARANTEE

The Private Events department must be notified of the exact number of guests attending no later than 72 hours prior to the start of the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event.

The Resort will prepare and set for 5% above the guaranteed number, if requested. Your event manager must receive final menu selections for all food and beverage no later than 30 days prior to the event. Should more guests attend, the higher number will be charged. Should fewer guests arrive, the total will remain the same.

EVENT SERVICES AND EQUIPMENT

The Resort will provide standard labor for the set-up, breakdown and cleaning of all event space. Each event space may include Resort's tables, chairs, napkins, floor length linens, stemware, flatware, china, and votive candles. The Private Events team may assist in planning all aspects of your event and specialize in customizing and designing events to meet your needs. Special services such as document copying, shipping, signage and audio/visual needs can be provided, additional fees may apply.

WEATHER AND TENTING

Tenting is permitted in certain areas, inquiry for further information with your event manager. All tenting must be approved in advance and is at the client's expense.

PREFERRED PROFESSIONAL VENDORS

The Resort is pleased to recommend a variety of professionals who may assist you in providing services to enhance your event. The Resort must approve all contracted event professionals and require a signed vendor policies and procedures contract 7 days prior to your event. Should you elect to have the Resort coordinate any outside services, we will charge an administrative fee of 20% on the total amount of all vendor charges. This includes, but is not limited to: transportation, floral, decor, rental equipment, and off-site activities

DECORATIONS AND DECOR

The Resort does not permit any items to be attached to any wall, floor, window or ceiling with nails, tape, staples or any other substance. Any decorations or displays brought into the Resort must be approved prior to the event. Open flames, such as candles, are not permitted without a protective enclosure. Additionally, the Resort does not permit any confetti, rice or paper to be used. Sparklers are not permitted in any area.

Private Events BEVERAGES

Coffee - regular and decaffeinated	\$95 per gallon
Iced coffee	\$95 per gallon
Hot chocolate with whipped cream	\$100 per gallon
Freshly brewed iced tea	\$95 per gallon
Fresh lemonade	\$95 per gallon
Arnold Palmer	\$95 per gallon
Assorted Soft Drinks	\$7 each
Coke	
Diet Coke	
Sprite	
FeverTree Ginger Ale	
Tonic Water	
Soda Water	
Juices	\$10 each
Orange	
Apple	
Cranberry	
Grapefruit	
Tomato	
Pineapple	
Prune	
Fresh Juices (minimum order of 12 juices)	\$10 each
Fresh Pressed Green Juice	\$16 each
Bottled Water (330ml)	\$7 each
Evian (still)	
Ferrarelli	
Bottled Water (750ml)	\$9 each
Evian (still)	
Ferrarelli	
Energy Drinks	\$8 each
Red Bull	

Private Events RECEPTION STATIONS

Prices are based on a one hour reception with a minimum of two with chef attendant, starting at \$200.00 each.

PASTA STATION

\$40 per person

Your choice of two of the following pastas and sauces, sautéed to order with freshly grated Parmesan cheese and garlic toast.

Penne
Gnocchi
Fusilli
Fettuccine
Rigatoni
Cheese Tortellini
Ricotta Filled Agnolotti
Fresh Tomato Basil
Arrabbiata
Bolognese
Alfredo
Pesto Cream
Seafood Marinara

ASIAN STIR-FRY STATION

\$42 per person

Fresh vegetables to include snow peas, broccoli florets, celery, Napa cabbage, bean sprouts, baby corn, straw mushrooms and water chestnuts.

Prepared in a wok. Accompanied by steamed white rice with seafood, chicken or beef.

RISOTTO STATION

\$45 per person

Arborio rice, cooked slowly with Parmigiana and extra virgin olive oil. Your selection of toppings to include wild mushrooms and Julienne vegetables.

TAPAS STATION

\$50 per person

Your choice of two cold and two hot Tapas selections.

COLD

Tostada de pan con Tomate y Jamon - bread toasted with tomato and prosciutto
Tortilla Espanola - potato and sweet onion omelette
Rollitos de Berenjena - rolled eggplant filled with goat cheese
Mejillones Frios - cold steamed mussels
Salmon Curado - cured salmon on waffle potato

HOT

Almejas Salsa Verde - clams, garlic, herbs and white wine
Mejillones Marinera - mussels, tomato, onion and white wine
Banderillas de Cordero - marinated lamb tenders with rosemary
Pollo en Salsa de Ajo - chicken in garlic sauce

SALAD STATION

\$38 per person

Your choice of four salad selections.

Classic Caesar salad, garlic croutons
Arugula, smoked duck and pear with cranberry vinaigrette
Grilled vegetables with Feta cheese and sun-dried tomato dressing
California greens with Balsamic vinaigrette
Mediterranean couscous salad
Vine-ripened tomato, hearts of palm, mushroom and avocado salad
Tropical fruit salad
Niçoise Salad

DESSERT STATION

\$50 per person

Your choice of five dessert selections.

Seasonal fruit tart
Flourless chocolate cake
New York cheesecake
Macadamia nut tart
Miniature Crème Brûlée
Lemon meringue tartlets
Assorted petit fours
Cinnamon churros
Seasonal fresh fruit brochettes with warm chocolate dipping sauce

INTERNATIONAL COFFEE STATION

\$7.00 per person

Featuring freshly brewed Colombian coffee, decaffeinated coffee and El Encanto selection of local teas, all served with shaved chocolate, cinnamon sugar, rock candy sticks and whipped cream.

Cappuccinos and Espressos, prepared to order for \$9.00 per person.

With an assortment of cordials and liqueurs for \$16.00 per drink, based on actual consumption.

Private Events HOLIDAY BUFFET

Based upon 2 hours of service. Minimum of 30 guests is required on all buffets otherwise a \$175 surcharge will be required.
Dinner buffets include the following: freshly baked artisan bread, regular and decaffeinated coffee, and hot tea service.

FROM NOVEMBER 28TH - DECEMBER 22, 2021

\$175 per person

ASSORTMENT OF SALADS

California Mesclun, Assorted Dressings

Braised Leek, Fennel and Endive, Vinaigrette

Baked Beets, Oregon Blue Cheese

Three Kinds of Tomatoes, Mozzarella and Basil

ASSORTED CHARCUTERIE, BLACK FOREST HAM, CONDIMENTS

SEAFOOD DELUXE

Smoked Fish and Gravlax, Dill Cream

Domestic and Imported Cheeses

Marinated Beef Tenderloin, Parmesan Cheese

Seafood Display with Oysters

Mussels and Crab Claws on Ice

ROASTED PUMPKIN SOUP

TRADITIONAL INDULGEMENTS

Whole Roasted Turkey, Homemade Cranberry Preserve and Giblet Gravy

Roasted Prime Rib, Cream of Horseradish

Braised Whitefish, Mushroom Ragout, Lobster Sauce,

Pasta Primavera, Tomato Fondue

Sweet Potatoes and Candied Yams

Grandma's Mashed Potatoes

Creamed Spinach with Mushrooms and Pine Nuts

Brussel Sprouts and Green Beans

DESSERTS

Pumpkin Pie

Apple Pie

Pear Cobbler

Cheesecake

Miniature Pastries

Seasonal Fruit

Private Events HOLIDAY DINNER EXPERIENCE

Holiday dinner experiences include the following: Reception, passed hors d'oeuvres, one first course, one entrée* and one dessert (additional \$15 per person for each additional course), freshly baked artisan bread, fresh-brewed coffee, decaffeinated coffee blends and assorted teas.

\$205++ per person

For multiple entrée selections (maximum of three), the highest priced entrée is the per person price for all guests. We require the final guarantees with exact counts for each entrée selection 72 hours in advance. We also require table cards or other designation of entrée selection for each attendee. Table-side selection of entrée available for a maximum of 30 guests. An additional \$40 per person fee will be applied and two courses must precede the entrée.

RECEPTION

Seafood and Smoked Fish Stations
Assorted Caviar Station

PASSED HORS D'OEUVRES

Salmon Tartare on Teaspoon
Bouchée of Wild Mushroom
Quail Eggs on Brioche

FIVE-COURSE DINNER

Fava Beans Bisque
Smoked Duck Julienne
Pacific Salmon Dill Cream
Medallions and Chop of Venison with Corn Galette, Poached
Pear Poivrade Sauce
Warm Marinated Goat Cheese, Winter Green and Lemon
Vinaigrette
Yule Log, Candied Chestnuts