

EL ENCANTO
A BELMOND HOTEL
SANTA BARBARA

Private Events Menus

SAVOR THE POSSIBILITIES



LET BELMOND EL ENCANTO AND OUR
TALENTED CULINARY STAFF CREATE
CUSTOMIZED MENUS FOR YOUR
SPECIAL EVENT

YOUR EVENT WILL BE VICTORIOUS

Delicious menu selections reflect locally sourced California coastal cuisine expertly prepared by our Executive Chef who dreams in flavor. With spaces accommodating up to 200 guests, including the timeless Arbor and Lily Pond and elegant ballroom with exclusive patio, you'll enjoy the flexibility and originality necessary to render your gathering one to remember.

PRIVATE EVENT 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 menu 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 selection, 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 Resort, 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.

EVENT PLANNER

Catering events must contract the services of a insured event planner. A licensed wedding coordinator is required for all ceremonies.

PRIVATE EVENT 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.

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

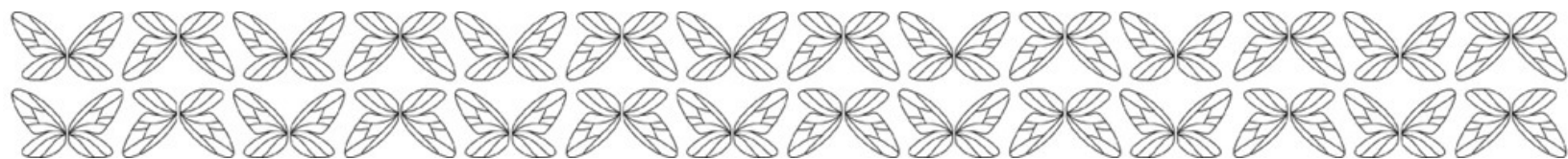
Tenting is permitted in certain areas, inquiry for further information with your event manager. All tenting must be approved in advance and is at the client's expense.

PREFERRED PROFESSIONAL VENDORS

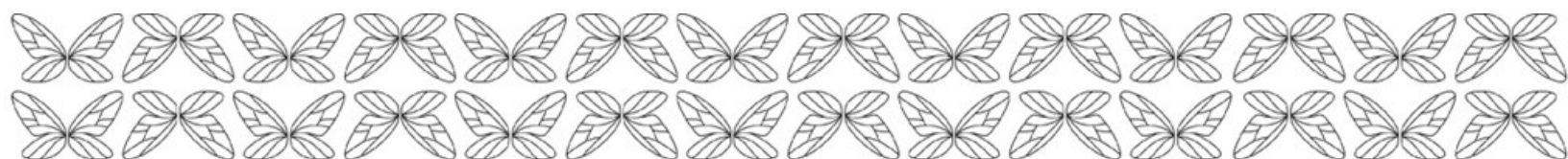
The Resort is pleased to recommend a variety of professionals who may assist you in providing services to enhance your event. The Resort must approve all contracted event professionals and require a signed vendor policy and procedures contract 7 days prior to your event. Should you elect to have the 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, décor, rental equipment, and off-site activities.

DECORATIONS AND DÉCOR

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.



Breakfast



Private Events BREAKFAST

Minimum of 30 guests is required on all buffets otherwise a \$175 surcharge will be required.
Based on 2 hours of service.

CONTINENTAL

\$65 PER PERSON

Selection of freshly baked seasonal pastries

El Encanto House made Granola, low fat yogurt, Darbo honey, local berries

Seasonal sliced fresh local fruit

California Pressed Orange and Grapefruit Juice

Freshly Brewed Coffee and Decaffeinated coffee blends, and assorted teas

Sunrise

\$80 PER PERSON

Selection of freshly baked pastries with fruit jams, Darbo honey and artisan butter

Soft scrambled eggs

Maple cured bacon and sweet and spicy pork sausage

Home Potato Fries, Peppers, Onion

Seasonal sliced fresh local fruit

California pressed orange and grapefruit juices,

Freshly brewed coffee and decaffeinated coffee blends, and assorted teas

Riviera

\$95 per person

Bagel Assortment

Santa Barbara Smoked Salmon

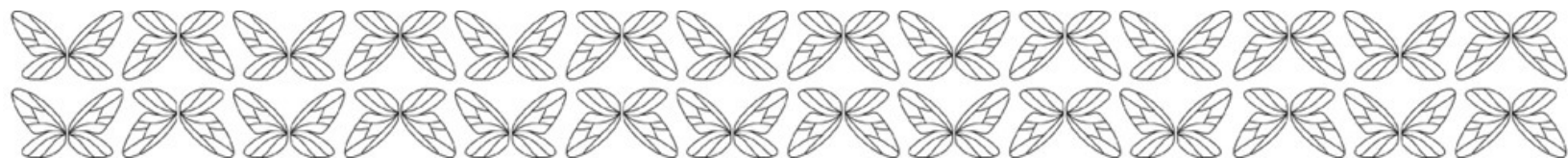
Soft scrambled eggs

Cheddar Cheese

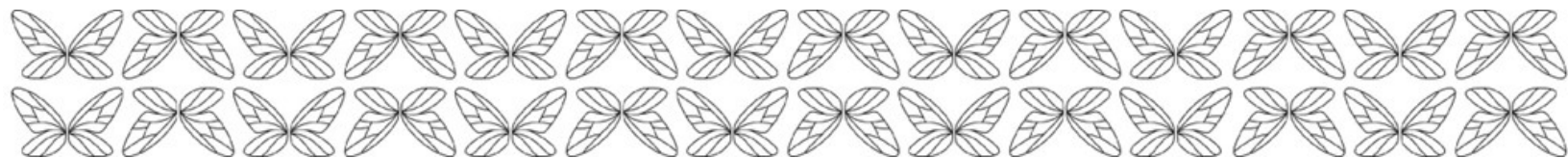
Maple Cured Bacon

California pressed orange and grapefruit juices

Freshly brewed coffee and decaffeinated coffee blends, and assorted teas



BRUNCH



Private Events BRUNCH

Minimum of 30 guests is required on all buffets otherwise a \$175 surcharge will be required.

EL ENCANTO BRUNCH

\$135

Minimum of 30 guests

Assortment of freshly baked seasonal pastries with fruit jams, San Marcos honey and artisan butter

Assortment of bagels with Santa Barbara smoked salmon, Whipped cream cheese, traditional accompaniments

El Encanto house made granola, low-fat yogurt, Darbo honey, local berries

Soft scrambled eggs

Home potato fries, peppers, onions

Seasonal sliced fresh local fruit

Selection of three specialties:

Traditional eggs benedict with toasted English muffin, citrus hollandaise sauce

Pancakes with Vermont maple syrup

French toast with seasonal berries, pure Vermont maple syrup

Selection of two proteins:

Sweet and spicy Pork Sausage

Maple cured bacon

Chicken apple sausage

Turkey bacon

Black forest ham

Green Chilaquiles

ENHANCEMENTS

\$12

Selection of one specialty:

Pan-seared Pacific salmon

Lemon-parsley Mary's roasted chicken

Caesar Salad

Pesto Pasta w Grilled Veggies

GRAB & GO BOX

\$75

Selection of one of the following:

Breakfast sandwich with scrambled eggs, bacon, cheddar cheese on an English muffin

Breakfast burrito with scrambled eggs, chorizo, tomatoes, pepper jack cheese on a flour tortilla and roasted tomato salsa on the side

Breakfast burrito with black beans, grilled veggies, pepperjack cheese on a flour tortilla and roasted tomato salsa on the side

Each box includes:

Whole fresh Fruit

Individual yogurt

Freshly baked muffin

Optional Beverages:

Bottled water or soft drinks (\$7 per drink)

Coffee (\$6 per drink)

ACTION STATIONS

Each station requires one chef attendant per 30 guests for a service fee of \$200

Omelets made to order

\$38 per guest

Protein options: black forest ham, maple cured bacon, chicken apple sausage

Vegetable options: tomatoes, mushrooms, onions, bell peppers, Bloomsdale spinach

Cheese options: cheddar, feta, mozzarella, gruyere

WAFFLES

\$25

Traditional Belgian waffle with Nutella, fresh local berries, mascarpone cream, seasonal fruit compote, maple syrup

Private Events MORNING ENHANCEMENTS

ASSORTMENT OF INDIVIDUAL CEREALS

\$10 per person

HOT OATMEAL, RAISINS, DRIED PEARS, BROWN SUGAR, AND SELECTION OF MILK FROM THE BAKERY

\$12 per person

\$72 per dozen

Assorted scones

Mini chocolate cinnamon twists

Mini apple turnovers

Mini chocolate croissants

Mini croissants

Muffins – blueberry, bran, banana

Artisan butter brioche

Donut holes – bacon glaze, cocoa nibs, cinnamon sugar

Assorted bagels (with Santa Barbara smoked salmon, onion sprouts, additional \$48 per dozen)

MINI QUICHES

\$168 per dozen

Bacon, spinach, Gruyere cheese

Mushroom, zucchini, goat cheese

Ham, chives, cheddar cheese

QUICK BREADS

\$72 per dozen

Carrot zucchini

Goleta lemon poppy seed

Blackberry streusel

SMOOTHIE SHOOTERS (minimum order 10 per smoothie)

\$12 per smoothie

Acai and orange

Berries and banana

Coconut and dark chocolate shavings

HOUSEMADE BARS

\$48 per dozen

Lemon, Granola, Date bar

Pre-packaged available upon request

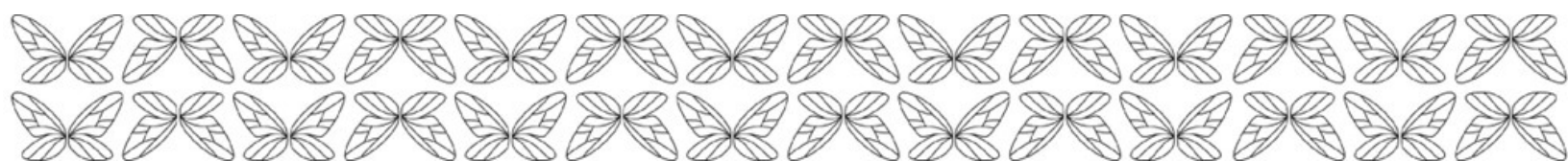
PARFAITS (minimum order of one dozen)

\$18 each

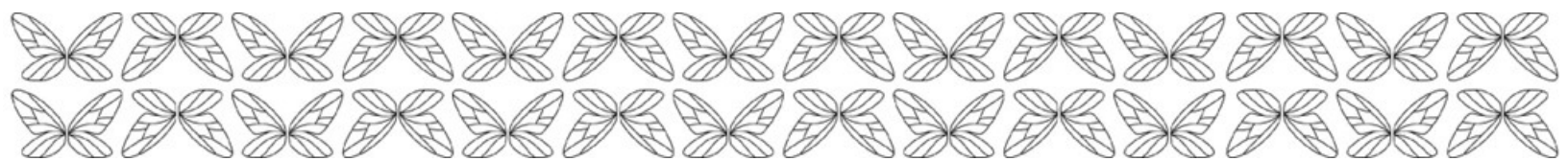
El Encanto house made granola, low-fat yogurt, Darbo honey, local berries
El Encanto house made granola, low-fat yogurt, dried fruit, agave syrup
Banana-nut, chia Parfait

Private Events BEVERAGES

Coffee – regular or decaffeinated	\$100 per gallon
Iced Coffee	\$100 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	\$8 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)	\$12 each
Fresh Pressed Green Juice	\$16 each
Bottled Water (330ml)	\$8 each
Evian (still)	
Ferrarelli	
Bottled Water (750ml)	\$10 each
Evian (still)	
Ferrarelli	
Energy Drinks	\$10 each
Red Bull	



LUNCH



Private Events LUNCH

BUFFETS

Based upon 2 hours of service. A minimum of 30 guests is required on all buffets otherwise a \$175 surcharge will be required. There will be a \$25 per item fee to add or swap any menu items.

SANTA BARBARA

\$72

Antipasto Salad

Local Mixed Green Salad, Balsamic vinaigrette, House made ranch

French Baguette with Ham, Cornichons and Brie

Turkey, Avocado, and havarti in a whole wheat wrap

Steak, Horseradish Mayo, Arugula, Cheddar on Ciabatta

Grilled Vegetables, Basil Pesto, and Arugula on Foccacia

House made potato chips, lemon pepper seasoning

Brownies

Fruit Tart

FIESTA

\$85

Tortilla soup, crispy tortilla chips, salsa Verde

Gem lettuce, crispy tortilla, dry jack cheese, Goleta avocado, piquillo peppers, tomatoes, chipotle lime dressing

Grilled skirt steak, smoked tomatillo salsa

Mary's grilled chicken breast

Handcrafted corn and flour tortillas

Black beans

Spanish Rice

Roasted tomato salsa, Pico de Gallo, guacamole, tortilla chips

Churros with hot fudge sauce

Tropical Tres Leches

SANTA MARIA

\$95

Maple glazed cornbread

Local heirloom tomato caprese, mozzarella, garden basil

Panzanella salad, cucumbers, sweet onions, olives, torn herbs, garlic crouton

Mary's chicken, molasses, and Siracha glaze

Santa Maria style tri-tip

Sweet white corn on the cob, epaulette butter

Spicy eggplant caponata

Mashed Potatoes

Baked beans

Mini apple pies

Strawberry Shortcake

GARDEN BOWL

\$80

Select two : Grilled Chicken, Skirt Steak, Shrimp, Salmon, or Tofu

Grains: Brown Rice, Quinoa

Black Beans

Corn

Vegetables: Cherry Tomatoes, Baby Spinach, Cucumbers, Purple Cabbage, Diced Carrots, Red Peppers

Sauce: Queso Fresco, Garlic Cilantro, Ranch, Extra Virgin Olive Oil

Private Events LUNCH

THREE - COURSE PLATED

Plated luncheons include the following: One first course, one entrée* and one dessert, plus fresh-baked artisan bread *for multiple entrée selections (maximum of three), the highest priced entrée is the per person price for all guests. We will require the final guarantees with exact counts for each entrée selection 72 hours in advance. We require table cards or other designation of entrée selection for each attendee.

Selection of one first course

SOUPS

Roasted acorn squash and apple soup, toasted pepitas, shaved Manchego, salsa Verde

Chicken coconut soup, shiitake mushrooms, kaffir lime, galangal, chili oil

Parsnip and celery soup, young celery leaves, California extra virgin olive oil

Organic carrot and ginger soup, fried wild rice, asparagus pesto

SALADS

Root farm mixed lettuce, shaved fennel, garden herbs, black garlic spread, shaved Carmody cheese, fig balsamic dressing

Baby heirloom beet salad, burrata, blackberries, pickled red onion, pistachio and toasted focaccia

Organic baby kale, burrata, Santa Barbara olive relish, local strawberries, aged balsamic, California extra virgin olive oil

Curly endive salad, local apples, candied walnuts, Ellie's sharp white cheddar cheese, sherry dressing

Butter lettuce salad, Goleta avocado spread, crunchy root vegetables, honey mustard vinaigrette

Arugula and watercress salad, poached pear, gorgonzola dolce, tangerine vinaigrette, Santa Barbara pistachios

Gem heart Caesar salad, croutons, Parmesan, fresh herbs

Selection of one entrée

FROM THE SEA

Pan-seared Pacific salmon, black quinoa, garden Swiss chard, citrus vinaigrette \$75

Local halibut, potato gnocchi, roasted tomato, pearl onion, fragrant white wine sauce \$80

Seared ahi tuna, shiitake mushrooms, sushi rice cakes, Baby Bok choy, orange ginger jus \$85

Santa Barbara red snapper, roasted eggplant puttanesca, Potato mousseline, fennel lemon salad, olive parsley vinaigrette

FROM THE RANCH

Lemon parsley roasted Mary's chicken breast, Crushed potatoes, haricots verts, roasted California almonds, chicken jus \$75

Grilled flat iron steak, fingerling potatoes, Cipollini onions, arugula, red wine essence \$80

Beef filet, crispy Brussels sprouts, kale, Celeriac puree, Madeira sauce \$90

Braised beef short ribs, smoked mashed potatoes, Seasonal vegetables, bacon, braising juices \$55

FROM THE FARM

Sunflower seeds and black quinoa risotto, Butternut squash, petit salad, parmesan broth \$55

Sweet pea ravioli, yellow corn, Cotija cheese, Padron peppers, cilantro, lobster sauce \$60

Spicy eggplant caponata, citrus couscous, Almond gremolata, fennel salad \$52

Mushroom Bolognese pappardelle, aged Parmesan, Salsa Verde \$55

Selection of one dessert

Goleta lemon pie, house fluff, mascarpone cream, lemon curd, citrus segments

Chocolate crunch cake, cocoa nibs bark, espresso custard, chocolate mousse

Chai sticky toffee pudding

Brulé butterscotch pudding, caramel crème fraiche

PRICING SUBJECT TO PREVAILING SERVICE AND APPLICABLE CITY AND STATE TAXES.

ALL PRICES ARE PER PERSON UNLESS NOTED OTHERWISE.

Private Events AFTERNOON ENHANCEMENTS

BAKERY

Brownies	\$60 per dozen
Blondies	\$60 per dozen
Assorted house made cookies – chocolate chip, double fudge, peanut butter, oatmeal	\$60 per dozen
Brownie bites	\$42 per dozen
Carrot cake bites	\$42 per dozen

SAVORY (minimum 10 guests)

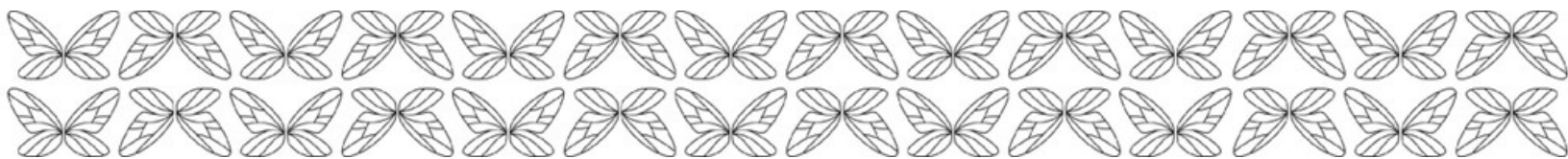
Heirloom carrot and French radishes, green goddess dressing, served as crudité	\$12 per person
Spiced chickpea hummus, California extra virgin olive oil, olives, toasted pita	\$14 per person
Artisan salami, mini baguette, Manchego cheese, watercress, mustard	\$18 per person
Beet hummus, goat cheese, pepitas, California extra virgin olive oil, toasted pita bread	\$16 per person
Lobster nachos, Goleta avocado, chipotle, lime zests, cilantro, lime zests, cilantro, white cheddar cheese sauce	\$24 per person
Roasted California almonds, sea salt, thyme	\$14 per person
House made mini pretzels, cheese fondue, green apples	\$16 per person

SWEET (minimum 10 guests)

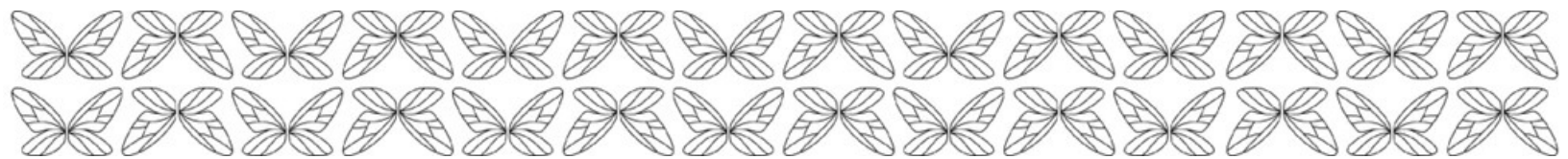
Toffee bark, dark chocolate, sea salt and caramelized cocoa nibs	\$18 per person
Popcorn, assorted flavors – white cheddar truffle, lemon parmesan, sea salt caramel	\$11 per person
Trail mix	\$12 per person
House made bars – lemon, granola, cashew	\$8 per person

ARTISAN CHARCUTERIE AND CHEESE PLATTERS (each serves up to 4 guests)

Selection of farmstead cheeses, grilled fig bread, dried fruit, fresh grapes	\$40 per platter
Selection of artisanal charcuterie, grilled fig bread, house mustard, cornichons	\$46 per platter
Combination selection of artisanal charcuterie and farmstead cheeses, grilled fig bread, house mustard, cornichons, dried fruit	\$52 per platter



DINNER



Private Events RECEPTIONS

PASSED HORS D'OEUVRES

Price per dozen. Minimum order of one dozen

SEAFOOD

\$192 per dozen

Ahi tuna tartare, lemon confit, soy sauce

Bay scallop ceviche, jalapeno

Spicy tuna poke, cashews, crispy wonton

Cocktail shrimp on a spoon with cocktail sauce

Crab tostada, creme fresh, chive garnish

VEGETARIAN

\$120 per dozen

Roasted eggplant bruschetta, romesco, Manchego cheese

Chickpeas, hummus, herbs, lemon, California extra virgin olive oil on a spoon

Freshly Baked brioche w/ goat cheese spread and pesto

Compress Watermelon, Jalapeño, Feta, Balsamic Glazed

WARM SELECTIONS

MEAT

\$168 per dozen

Croquettes w/ ham, cheddar, artichoke, cream cheese sauce

Chicken quesadillas, cheese, caramelized onions and poblano chile

Chicken empanadas, chipotle aioli

Grilled cheese bites with applewood smoked bacon

Lamb lollipops, mint, chimichurri

Pork belly bites, reduction

Peking duck spring roll, apricot chutney

Beef Crostini with horseradish spread, onion jam

Aged Prosciutto di Parma, ripe melon and port wine

Cremini Mushroom, sauteed spinach, feta, garlic, shallot, herbs

Private Events DINNER

THREE-COURSE PLATED

Plated dinners include the following: One first course, one entrée and one dessert (additional \$15 per person for each additional course). Freshly baked artisan bread, freshly brewed coffee, decaffeinated coffee blends and assorted teas.

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. Tableside 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.

Selection of one dessert

SOUPS

Mushroom bisque, brioche croutons, truffle shaving, truffle oil

Cauliflower and pear soup, asparagus pesto, chive oil

Main lobster bisque, crab salad, lemon and crème fraîche

Winter squash soup, toasted pepitas, shiitake crisps

Oven-roasted tomato soup, basil, California extra virgin olive oil

Organic carrot and ginger soup, fried wild rice, asparagus pesto

SALADS

Butter lettuce, watercress, shaved radishes and carrots,
Shaved Manchego, honey-mustard dressing

Root Farm mixed lettuce, compressed cucumbers, garden herbs,
shaved cheese, red wine vinaigrette

Baby heirloom beet salad, pickled red onion, goat cheese
spread, Arugula Frisée, golden balsamic vinaigrette, and toasted
focaccia

Organic baby kale, burrata, Santa Barbara olive relish, local
strawberries, aged balsamic, California extra virgin olive oil

Arugula and watercress salad, poached pear, gorgonzola dolce,
tangerine vinaigrette, candied walnuts

Heirloom tomato carpaccio, Caprese salad, Basil, microgreens,
extra virgin olive oil

Gem heart Caesar salad, garlic croutons, Parmesan, fresh herbs

Grilled Seasonal peaches, domestic burrata, baby Frisée lettuce,
pomegranate vinaigrette

STARTERS (\$20 additional)

Dungeness crab cake, lobster claw, smoked trout roe,
tarragon hollandaise

Jumbo asparagus, prosciutto crisps, fresh goat cheese,
poached farm egg, truffle oil

Lobster risotto, English peas, lemon, roasted tomatoes,
lobster velouté

Potato gnocchi, wild mushrooms, red wine essence, sage,
parmigiano Reggiano

Antipasto, salami, pepperoncini, olives, tomato, mozzarella

Private Events DINNER

Selection of one entrée

FROM THE SEA

Pan-seared wild king salmon, Asparagus risotto, capers and herbs, lemon beurre blanc	\$145
Alaskan halibut, potato gnocchi, roasted tomato, pearl onion, fragrant white wine sauce	\$145
Seared ahi tuna, shiitake mushrooms, sushi rice cakes, baby Bok choy, orange ginger jus	\$150
Local red snapper, roasted eggplant puttanesca, potato mousseline, fennel lemon salad, olive parsley vinaigrette	\$135

FROM THE RANCH

Lemon parsley roasted chicken breast, crushed potatoes, haricots verts, roasted California almonds, chicken jus	\$125
Grilled flat iron steak, fingerling potatoes, cipollini onions, arugula, red wine essence	\$155
Filet mignon, crispy brussels sprouts, kale, celeriac puree, madeira sauce	\$160
Braised beef short ribs, smoked mashed potatoes, seasonal vegetables, bacon, braising juices	\$145
American Kobe beef tenderloin, potato confit, haricots verts, madeira truffle sauce	\$180
Pan-seared Sonoma lamb loin, celeriac puree, roasted tomatoes, pearl onions, lamb jus	\$165

FROM THE FARM

Pea risotto, aged parmesan cheese, garden herbs	\$95
Spicy eggplant caponata, citrus couscous, almond, Gremolata, fennel salad	\$90
Ratatouille pappardelle, parmesan	\$100
Artisan mushroom ravioli, assorted wild mushroom, Aged parmesan, tomato basil sauce	\$95

DUO

Butter poached lobster and beef tenderloin, potato mousseline, roasted baby tomatoes, delta asparagus, bearnaise	\$200
Day boat scallop and braised short ribs, potato gratin, bacon, broccolini, braising juices	\$195
Grilled prawns and prime flat iron steak, parsnip puree, Bloomsdale spinach, heirloom carrot, red wine essence	\$185

DESSERTS

Selection of one dessert

- Key lime tart, meringue, local strawberries, pistachio crumble
- Mandarin Cheesecake, ginger crumble, seasonal fruit
- Santa Ynez olive oil cake, lemon curd, mascarpone cream
- Chocolate pudding, chocolate soil, espresso chocolate mousse, caramelized hazelnut, praline
- Chocolate devil's food cake, chocolate gelee, vanilla cream, milk chocolate mousse, hot fudge
- Enchanted Floating Island, vanilla custard, twice bakes meringue, caramel disc
- Tropical Tres leches
- Strawberry shortcake

Private Events DINNER

BUFFETS

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.

SANTA MARIA	\$145	CASITAS	\$155
Maple glazed cornbread		Tortilla soup. Crispy tortilla chips, salsa Verde	
Local heirloom tomato caprese, mozzarella, garden basil		Gem lettuce, crispy tortilla, dry jack cheese, Goleta avocado, piquillo peppers, tomatoes, chipotle lime dressing	
Panzanella salad, cucumbers, sweet onions, olives, torn herbs, garlic crouton		Mexican Caesar salad, pepitas, Manchego, croutons, chipotle Caesar dressing	
Herb and garlic grilled jumbo shrimp		Citrus marinated mahi-mahi, pan-fried shishito peppers	
Judori chicken, molasses and sriracha glaze		Chipotle chicken	
Santa Maria style tri-tip		Grilled skirt steak, smoked tomatillo salsa	
Sweet white corn on the cob, espelette butter		Handcrafted corn and flour tortillas	
Grilled jumbo asparagus, crushed almonds		Grilled Mexican Street corn	
Smoked bacon wrapped potatoes		Black beans with chorizo and queso fresco	
Mexicali beans		Roasted tomato salsa, Pico de Gallo, guacamole, tortilla chips	
HARBOR	\$165	Tropical Tres leches cake	
Organic carrot and ginger soup, fried wild rice, asparagus pesto			
Local mixed lettuces, shaved root vegetables, fresh herbs, honey mustard dressing			
Heirloom tomato salad, burrata, olives, chives, croutons, California extra virgin olive oil			
Pan-seared wild king salmon			
Lemon parsley roasted chicken breast			
Flat iron steak, peppercorn sauce			
Jumbo asparagus, crushed almonds			
Smoked mashed potatoes, chives			
Lemon pot de crème, biscotti			
Chocolate mousse, macaroon crumbs, vanilla cream			

Private Events DESSERTS AND LATE-NIGHT SNACKS

PETITE DESSERTS \$72 per dozen

- Goleta lemon pie, house fluff, mascarpone cream, lemon curd, citrus segments
- Chocolate crunch cake, cocoa nibs bark, espresso custard, chocolate mousse
- Brulee butterscotch pudding, caramel
- Tiramisu, sponge bread, cocoa nibs, caramel custard, ganache, mascarpone
- Tahitian vanilla beans pot de crème, toasted pistachios, biscotti
- Local strawberry tartlet, diplomat cream, crushed almonds, mascarpone cream
- Red velvet cake, cream cheese parfait, raspberry powder
- Selection of French macaroons
- Assortment of house made profiteroles
- Mini eclairs with fresh cream and dark chocolate

SAVORY

- Santa Barbara egg muffin sandwich \$20 each
- French fries, caramelized onion, cheese sauce, Truffle essence \$20 each
- Cheeseburger sliders, thousand island dressing \$18 each
- Crunchy mini seared ahi tacos, wasabi \$20 each
- Grilled cheese bites with applewood Smoked bacon \$18 each
- Confit duck quesadilla, goat cheese, cheddar, Truffle oil \$22 each
- Sweet potato fries, old bay ranch dressing \$18 each

SWEETS

- Mini ice cream sandwich \$20 each
- Chocolate chip cookie dough milkshake, Shaved chocolate \$20 each

DONUTS STATION DISPLAY \$45

- Selection of three customized flavors
- DONUT: original, chocolate
- GLAZE: original, chocolate, cinnamon sugar, maple, lemon
- TOPPINGS: bacon, sprinkles, nuts, coconut

Private Events STATIONS

Stations are prepared based on the full guarantee of event attendees confirmed and are priced for 60 minutes of service. Chef attendant fees, when specified, are \$200 per station, should stations be used in lieu of dinner buffets, a minimum of three stations are required.

RAW BAR *Chef attendant required*

Minimums – ordered by the dozen

West and east coast shucked oysters:

Kumamoto
MP

Kusshi
MP

Point reyes
MP

Fanny bay
MP

California scallop ceviche \$12 each

Ahi tuna poke \$14 each

Oysters and caviar \$18 each

Chilled king crab leg \$18 each

Champagne poached jumbo shrimp \$14 each

Enhancements: mignonette, cocktail sauce, relishes, citrus

CAVIAR BAR (minimum 30 guests)
MP

Selection of caviar, bliss smoked trout roe, American sturgeon caviar, blinis, crème fraiche, shaved eggs, red onions

SOUP AND TOASTED CHEESE SANDWICH \$40

Selection of two soups

Oven-roasted tomato soup, basil, California extra virgin olive oil

Potato Leek

Winter squash soup, toasted pepitas, shiitake crisps

Artichoke velouté, bacon, and toasted oats

Mushroom bisque, brioche croutons, truffle shaving, truffle oil

Cauliflower Pear

TACO STATION \$60

Carne Asada, pollo, shrimp

Handcrafted corn tortilla and flour tortilla, sopes

Charro beans, corn, smokey braised butternut squash

Roasted tomato salsa, salsa Verde, Pico de Gallo and guacamole

Cotija cheese, diced onions, cilantro, pepitas, sour cream

FRENCH FLAIR \$72

Rotisserie chicken, beef tenderloin, duck confit

Potato dauphinoise, duck fat fingerling potatoes, pomme frites

Ratatouille, mushroom casserole, haricots verts

Cognac peppercorn sauce, bordelaise sauce, bearnaise

Artisan cheese board with freshly bakes breads

PACIFIC COAST \$84

Alaskan halibut, Goleta mussels, local swordfish, squid ink linguini, lemon gnocchi, local roasted pee wee potatoes

Broccolini, crispy Brussels sprouts, jumbo asparagus

Chorizo piquillo vinaigrette, lemon tarragon hollandaise

Private Events RECEPTION STATIONS

Prices are based on a two-hour reception with a minimum of three stations.

PASTA STATION

\$35 per person

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

Penne
Gnocchi
Fettucine
Spaghetti

Fresh tomato basil
Bolognese
Alfredo
Pesto cream

ASIAN STIR-FRY STATION

\$45 per person

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

Accompanied by steamed white rice with seafood, chicken, or beef.

RISOTTO STATION

\$38 per person

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

TAPAS STATION

\$45 per person

Your choice of two cold and two hot Tapas selections.

COLD

Chicken tostada – beans, queso fresco, Pico de Gallo
Tortilla Espanola – potato and sweet onion omelet
Rollitos de Berenjena – rolled eggplant filled with goat cheese
Mejillones Frios – cold steamed mussels
Salmon Curado – cured salmon on waffle potato

HOT

Lamp lollipops – mint au jus
Chicken empanadas, chipotle aioli

CARVING STATION (minimum 25 guests)

Prime Rib, au jus, horseradish cream	\$625
Honey Glazed Ham, cranberry sauce	\$400
Roasted Chicken, supreme sauce	\$480
Leg of Lamb, mint jelly sauce	\$550
Herb Crusted Salmon filet, Beurre Blanch,	\$425
Grilled lemons	

POTATO STATION

TWO \$30

Smashed potatoes
Big Potatoes
Roasted Sweet Potatoes - brown, orange juices, spices
Bacon, green onion, cheese, sour cream

SALAD STATION

\$25 per person

Your choice of two salad selections

Classic Caesar salad, garlic croutons
Arugula, pear, sliced almonds, pomegranate vinaigrette
Grilled vegetables with feta cheese and green goddess dressing
V. Mediterranean couscous salad, cucumber, tomatoes, purple onions, feta, olives
V. Vine-ripened tomato, tomato carpaccio, fresh mozzarella
Tropical fruit salad

DESSERT STATION

\$25 per person

Your choice of three dessert selections

Seasonal fruit tart
Flourless chocolate cake
New York cheesecake
Caramel Apple Tart
Clafoutis
Hazelnut Gateaux
Assorted petit fours
Cinnamon churros, Mexican hot chocolate sauce
Egg nog crème brulee

PRICING SUBJECT TO PREVAILING SERVICE AND APPLICABLE CITY AND STATE TAXES.

ALL PRICES ARE PER PERSON· UNLESS NOTED OTHERWISE.

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.

For multiple entrée selections (maximum of three), the highest priced entree 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 – COLD SEAFOOD BAR

Selection of three

Poke

Oysters

Ceviche

Shrimp cocktail

King crab legs

PASSED HORS D'OEUVRES

Stuffed Mushroom

Pork Belly Bites

FIVE-COURSE DINNER

Butternut Bisque

Peach salad

Parmesan risotto

Pacific salmon dill cream

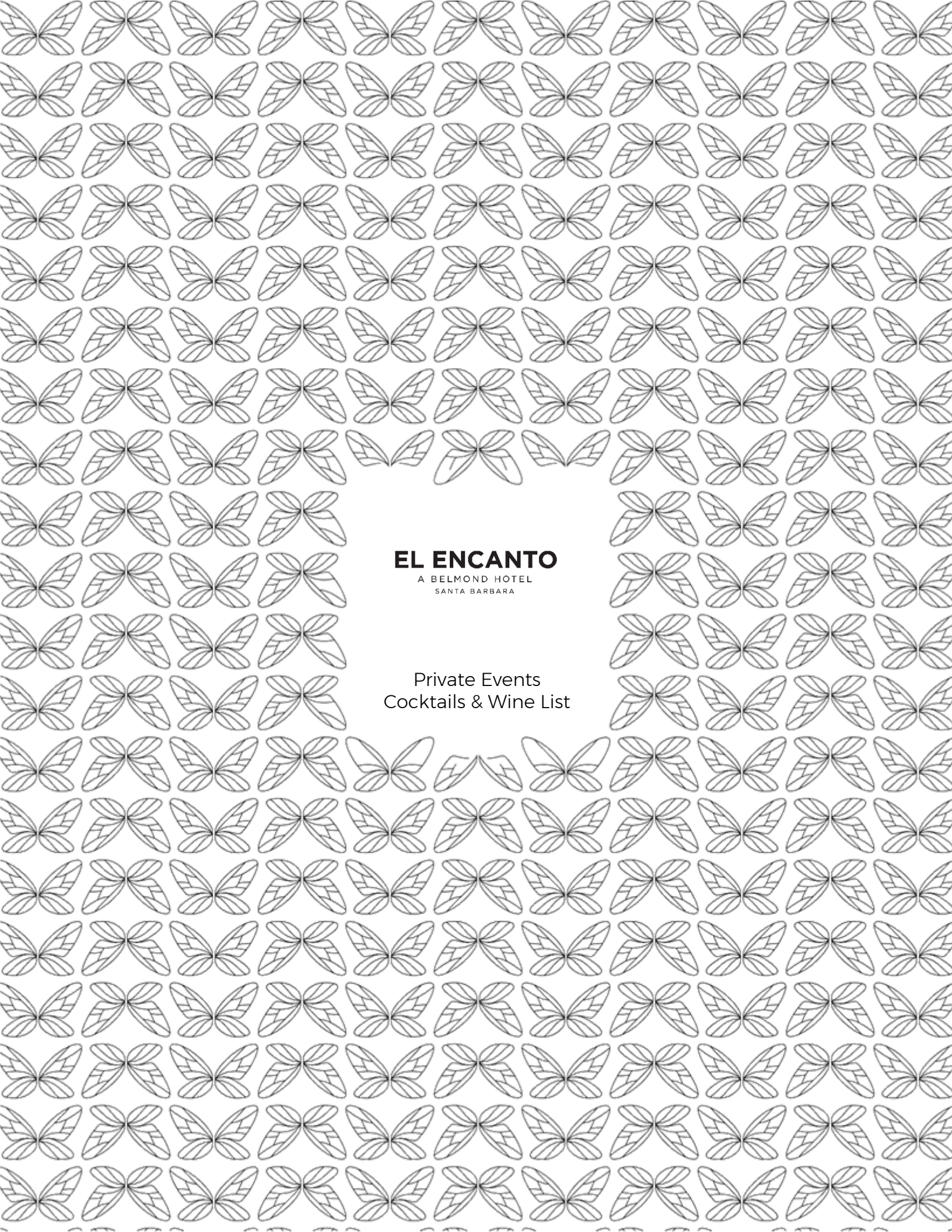
Seared buffalo filet, parsnip puree, roasted heirloom carrots

Peppermint mousse

Mont Blanc chestnut cake

PRICING SUBJECT TO PREVAILING SERVICE AND APPLICABLE CITY AND STATE TAXES.

ALL PRICES ARE PER PERSON UNLESS NOTED OTHERWISE.



EL ENCANTO
A BELMOND HOTEL
SANTA BARBARA

Private Events
Cocktails & Wine List

Private Events THE ART OF RECEPTION

BAR & BEVERAGE

There is a bartender fee of \$200 per bartender. One bartender is required per every 75 guests.

RIVIERA COLLECTION

\$22 per drink

SKYY Vodka
Beefeater London Dry Gin
Wild Turkey 81 Bourbon
Ballantine Scotch
Espolon Tequila
The Real McCoy 3yo Rum
Courvoisier VSOP Cognac

MISSION COLLECTION

\$25 per drink

Tito's Vodka
Tanqueray Gin
Knob Creek Whisky
Johnnie Walker Black Label
Patron Silver Tequila
Bacardi Rum
Remy Martin VSOP Cognac

INSPIRATION POINT COLLECTION

\$28 per drink

Grey Goose Vodka
Bombay Sapphire Gin
Angel's Envy Bourbon
Ardberg 10 Yr Scotch
Casas Draganos Blanco
Appleton Estate Rum
Hennessy VSOP Cognac

DOMESTIC BEER

\$10 per drink

IMPORTED AND CRAFT BEER

\$12 per drink

LIQUEURS

\$16 per drink

NON-ALCOHOLIC BEVERAGES

\$8 soda
\$8 bottled water (375ml)
\$10 bottled water (750ml)

HOSTED BAR PACKAGES

Bar packages include a selection of spirits, house red, white and sparkling wines, domestic and imported beers, bottled, flat and sparkling waters and assorted soft drinks. Upgraded wine packages are available. Prices are per person.

	<u>RIVIERA</u>	<u>MISSION</u>	<u>INSPIRATION POINT</u>
ONE HOUR	\$56	\$62	\$72
TWO HOURS	\$66	\$72	\$82
THREE HOURS	\$76	\$82	\$92
FOUR HOURS	\$86	\$92	\$102
FIVE HOURS	\$96	\$102	\$112

Private Events THE ART OF RECEPTION

WINE COMPLIMENTS PACKAGE

HOUSE WINE

Belmond's house wines are included with any alcoholic beverage package.

Sparkling – Domaine Chandon
Ballard Lane – Sauvignon Blanc
Ballard Lane – Chardonnay
Ballard Lane – Pinot Noir
Ballard Lane – Cabernet Sauvignon

WINE LOVERS COMPLIMENT

Add \$30 per person

Sparkling – Veuve Clicquot Yellow Label, NV
Robert Mondavi – Fume Blanc
Robert Mondavi – Chardonnay Reserve
Robert Mondavi – Carneros Pinot Noir
Robert Mondavi – Oakville Cabernet Sauvignon

VARIETAL WINE COMPLIMENT

Add \$15 per person

Sparkling – Domaine Chandon
DAOU – Sauvignon
DAOU – Chardonnay
DAOU – Pinot Noir
DAOU – Cabernet Sauvignon

SINGLE BOTTLES AND CELEBRATIONS

Dom Perignon , Millesime Brut 2012	\$450
Lallier , Champagne Brut Memoire Grand Cru 2012.....	\$340
Booker , Syrah Fracture Paso Robles 2019.....	\$400
BriO Du Cantenac Brown , Margaux, 2018.....	\$155
Tenuta Dell'Ornellaia , Bolgheri Superiore 2012.....	\$750

SPARKLING

Tattinger , Reims, Brut La Francaise	\$60
Domaine Chandon , CA.....	\$70
Val de Mer , Sparkling Rose, Brut Nature, NV.....	\$95
Veuve Clicquot "Yellow Label" NV	\$145
Perrier-Jouet , Grand Brut, Epernay	\$150
Ruinart , Rose, Reims, NV.....	\$320
Pierre Gimonnet & Fils , Blanc de Blancs, Extra Brut, Cote de Blanc Terroirs, 2006 Magnum.....	\$1100

Private Events THE ART OF RECEPTION

ROSÉ

Château d'Esclans , Whispering Angel, GSM, Provence, 2021	\$75
Sanford Rose , Santa Rita Hills 2019.....	\$85
Domaines Ott , Chateau Romassan Bandol Rose 2021.....	\$150

ASSORTED WHITES

Stolpman , Sauvignon Blanc, Ballard Canyon, 2021	\$75
Ink Grade , Sauvignon Blanc Napa Valley 2019	\$195
Rombauer Vineyards , Chardonnay, Carneros.....	\$90
Patz & Hall , "Hyde Vineyard" Chardonnay, Sonoma 2017	\$170
Terlato , Pinot Grigio Friuli 2021.....	\$80
Pascal Jolivet , Blanc Fume NV	\$95

DOMESTIC REDS

Presqu'ile , Pinot Noir, Santa Maria Valley, 2020.....	\$95
Booker , Fracture Syrah Paso Robles 2019	\$190
Justin , Justification Cabernet Sauvignon, Paso Robles, 2016.....	\$165
Turley , "Juvenile" Zinfandel, California 2020.....	\$75
Faust Cabernet Sauvignon Napa Valley 2020	\$200
Daou , Soul of A Lion Cabernet Sauvignon Paso Robles 2018.....	\$375
Cordon , Syrah White Hawk Vineyard Santa Barbara County 2019	\$85
Overture By Opus One , Bordeaux Red Blend Napa Valley NV.....	\$300
Honig , Cabernet Sauvignon, Napa Valley, 2019 (375 ml)	\$80

Private Events THE ART OF RECEPTION

OLD WORLD CLASSICS

E. Guigal , Crozes-Hermitage, Rhone Valley, FR 2016.....	\$110
E. Guigal , “Brune et Blonde de Guigal,” Côte-Rôtie, Rhone Valley, FR 2016	\$225
Frescobaldi , Nipozzano Chianti Rufina Riserva Italy	\$130
Pio Cesare Barolo Alba Italy 2018.....	\$190
Marques de Murrieta , Reserva, Tempranillo, Rioja 2015	\$80

AROUND THE GLOBE

Cloudy Bay Pinot Noir , Marlborough, New Zealand, 2018	\$95
Bodegas Chacra , Pinot Noir, Patagonia, Argentina, 2018.....	\$110
Olivier Leflaive Pommard Pinot Noir Burgundy France.....	\$200

*A full wine list is available; however, it is subject to frequent change and availability

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