



Matisse
CATERING
INSIDE THE AYRES HOTEL

Information

Guarantee

Our Professional Banquet Staff will provide you with the finest service. However, we need your assistance in making your banquet a success. Please confirm expected attendance no less than five days in advance. This number is considered our minimum guarantee; not subject to reduction.

Refund/ Deposit Policy

Deposits are nonrefundable/nontransferable, and commit customer to 90% of estimated count / cost.

Cancellation Policy

All cancellations must be sent (in writing) to Matisse Catering Department Office as per terms and conditions of confirmation/contract agreements.

Parking

\$5 per car, under five hours
\$10 per car, five or more hours

Seating

A floor plan detailing set up and table arrangements, as well as table numbers will be provided at your request.

Payments

Unless credit has been approved by our Credit Department, estimated payment in full is required at the time of guarantee (5 days in advance) in the form of cash, money order or cashiers check made payable to Matisse Catering. Any additional charges are due at the conclusion of the function.

Minimums

Beverage: A \$150 Bartender Charge (plus Service Charge and Tax) per bartender will apply to any private bar. No alcoholic beverages may be dispensed unless provided by our Banquet Department.

Linens

Ask about our wide variety of tablecloth and napkin colors. A nominal fee will be charged for special orders.

Music and Entertainment

Recommendations for entertainment are available through our Catering Department.

Dance floors are available at \$150 plus service charge and tax. All entertainment must supply their own extension cords and duct tape. All cords must be safely secured. Music and Entertainment are subject to terms of our "Entertainment Agreement" when applicable.

Decorations

All decorations must meet with local fire department specifications and approval. Recommendations for floral designers are available through the Catering Department. The Hotel will not permit the affixing of anything to walls, floors or ceilings of rooms.

Security

The Catering Department shall not assume the responsibility for the loss or damage of any articles or merchandise left in the public space. Security arrangements for exhibits, merchandise or articles must be made prior to your function through the Catering Department.

Coordination Services

For the most important events in your life, a highly trained and experienced staff is at your service. Our courtyard is the perfect setting for your wedding ceremony.

Audio Visual Equipment

State-of-the-art visual equipment may be arranged through our Catering Department.

Service Charge and Tax

All prices are subject to a mandatory taxable 22% Service Charge plus prevailing taxes. No food or beverage can be brought in or removed from the Hotel.

Silver Reception Package

Minimum of 100 Guests

Glass of Champagne Upon Arrival

Three Plated Courses
(Salad, Entrée & Cake)

Guest Room for the Bride and Groom with One Bottle of
Champagne & Chocolate Dipped Strawberries

Wedding Cake & Cutting Service

Elegant Linen & Underlays in Available Colors

Dance Floor

Luncheon \$41.95 ++ per person

Dinner \$57.95 ++ per person

Gold Reception Package

Minimum of 100 Guests

Glass of Champagne Upon Arrival

Three Plated Courses
(Salad, Entrée & Cake)

Guest Room for the Bride & Groom with One Bottle of Champagne
and Chocolate Dipped Strawberries

Choice of Two Hors D'oeuvres

Two Bottles of Our House Wine Per Table

Votive Candles

Dance Floor

Wedding Cake and Cutting Service

Elegant Table Linens and Underlays in Available Colors

Luncheon \$45.95 ++ per person

Dinner \$64.95++ per person

Matisse Wedding and Special Occasion Packages

Matisse Package

Minimum of 100 Guests

Glass of Champagne Upon Arrival

Four Plated Courses
(Salad, Entrée, Light Dessert & Cake)

Guest Room for the Bride & Groom with One Bottle of Champagne
and Chocolate Dipped Strawberries

Choice of Three Hors D'oeuvres

Two Bottles of Our House Wine Per Table

Votive Candles

Dance Floor

Wedding Cake & Cutting Service

Elegant Linen and Underlays in Available Colors

Chair Covers with Sashes

Luncheon \$52.95 ++ per person

Dinner \$69.95 ++ per person

Wedding Package Menu

Salads

Organic House Salad

Organic Baby Greens, Candied Walnuts, Red Seedless Grapes,
Citrus Segments, Goat Cheese, Citrus Vinaigrette

Tomato and Mozzarella Salad

Basil Infused Olive Oil and Balsamic Reduction

California Mixed Greens Salad

Tomato, Curly Carrots and Daikon Sprouts,
Drizzled with Sherry Vinaigrette

Classic Caesar

Romaine Hearts, Toasted Crostini, Pecorino Romano Cheese
Traditional Homemade Caesar Dressing

Strawberry Arugula Salad

Strawberry, Arugula, Red Onions, Asiago Cheese
Raspberry Vinaigrette

Spinach Delight

Spinach, Caramelized Pear, Pecan, Goat Cheese
Champagne Vinaigrette

Entrée Selection

*All meals include Rolls & Butter,
Our Executive Chef's Selection of Fresh Vegetables & Potato or Risotto
Coffee, Decaffeinated Coffee & Matisse Tea Selection*

Chicken Provencal

Baked Chicken Breast with Artichokes, Olives,
Shallots and Sun-Dried Tomatoes

Macadamia Nut Crusted Salmon

Cilantro Cream Sauce

Chicken Breast

Sun-Dried Tomato & Provolone Cheese, Basil Cream Sauce

Flat Iron Steak

Merlot Wine Sauce & Fried Leeks

Panko Crusted Breast of Chicken

Wild Mushroom Sauce

Braised Beef Short Rib

Cabernet Reduction

Additional charge of \$5 per person / per entrée choice

Entrée Selection

(continued)

Entrée Selection Upgrade

8 oz. Angus Cut Filet of Beef, Port Wine Sauce, Fried Onion Rings

\$12 additional per person

Combination Entrées

Flat Iron Steak, Cabernet Sauce & Shrimp, Lemon Garlic Butter Sauce

\$8 additional per person

Tenderloin Medallions of Beef & Salmon Chardonnay Chive Sauce

\$8 additional per person

Filet of Beef, Herb Demi-Glace & Chicken Provencal, Baked Chicken Breast
with Artichokes, Olives, Shallots and Sun-Dried Tomatoes

\$8 additional per person

Rosemary Chicken Breast, Mushroom and Brandy Sauce
& Seared Salmon, Lemon Dill Cream Sauce

\$6.00 additional per person

Light Desserts

(Included in Matisse Package)

Gourmet Strawberries

Dipped in Dark & White Chocolate
Rolled in Assorted Chopped Nuts and Shredded Coconut
(One Plate of 10 Per Table)

White Chocolate Amore

Heart-Shaped Strawberry Sorbetto Gelato with a
Creamy White Chocolate Shell

Romantic Petit Fours

Layered Mousse Cakes: Lemon, Chocolate, Raspberries

Berry Patch Parfait

Layered Fresh Pickled Berries & White Chocolate Ice Cream
Showered with Macadamia Nut Brittle & Oatmeal Praline Tuile

Fruit Martini with Raspberry Sorbet

Fresh Seasonal Berries Served with a Scoop of Homemade Raspberry Sorbet
and a Crisp Almond Tuile

Warm Milk Chocolate Fondue

Served with Lemon Poppy Seed Pound Cake, Chocolate Brownies,
Strawberries, Bananas & Assorted Seasonal Fruit

Raspberry Cream Star

Star-Shaped Raspberry Cream Gelato Dipped in Milk Chocolate

Dolce de Leche Pyramid

Pyramid of Heart-Shaped Caramel Gelato with a Caramel Fudge Center
Dipped in Milk Chocolate

Reception Enhancements

*Consider adding the following
to make your event unforgettable!*

Additional Hors D'oeuvres
Chocolate Fondue Station
Viennese Dessert Table
Courtyard Cigar & Cordial Station
Specialty Cocktail Station
Ice Sculpture/Drink Luge
Cappuccino/Specialty Coffee Service
Mini Bottles of POP Champagne & Pink POP Rosé
Sofia Coppola Mini Blanc de Blancs
Specialty Linen
Enhance Your Party with Specialty Spotlights
Available in Yellow, Blue, Red and Green

Reception Menu

Cold Hors d'oeuvres

Ahi Poke on an Asian Spoon
Lemon Marinated Tortellini, Roasted Tomato Skewer
California Roll
Shrimp Cocktail Shooters
Bruschetta with Sun Dried Tomato Tapanade, Fresh Mozzarella Pearls
Individual Chinese Chicken Salad with Chop Sticks
Shrimp and Mango Ceviche, Crisp Tortilla Chip in a Mini Martini Glass

Hot Hors d'oeuvres

Petite Gourmet Burger
Pan Asian Chicken Lollipop with Cilantro Sweet Chili Sauce
Wild Mushroom and Prosciutto Flatbread
Korean BBQ Beef Skewer
Maryland Crab Cake, Mango Aioli
Vegetable Spring Roll, Asian Mustard Sauce
Beef Brisket Slider, Caramelized Onions, Horseradish Aioli
Artichoke and Boursin in Filo
Steak and Cilantro Empanada

Tray Passed or Buffet Hors d'oeuvres

Minimum order of 36 pieces per selection

Hot Selection

Priced Per Piece

Vegetable Spring Rolls, Sweet Chili Sauce	\$5.25
Chicken Pot Stickers, Soy Ginger Glaze	\$5.25
Maryland Crab Cake, Roasted Corn Salsa	\$6.25
Beef Brisket Slider, Caramelized Onions, Horseradish Aioli	\$6.25
Shrimp Tempura, Orange Sesame Glaze	\$7.25
Chicken Lollipop with Cilantro Chili Glaze	\$6.25
Roasted Lamb Chops, Jalapeño Demi Glaze	\$6.25
Mini Sirloin Burger, Bacon, Lettuce & Tomato, Many Island Dressing .	\$5.25
Korean BBQ Tenderloin Skewer	\$5.25
Stuffed Red Potatoes, Cheesy Sour Cream Bacon and Chives	\$5.25
Fried Creamy Artichoke Beignets	\$5.25
Wild Mushroom and Prosciutto Flatbread	\$6.25
Chicken Quesadilla with Aged Cheddar	\$5.25

Cold Selection

Priced Per Piece

BLT Slider	\$5.25
Roasted Tomato & Mozzarella on Grilled Garlic Bread	\$5.25
Roasted Turkey, Cranberry Chutney on Orange Zest Mini Muffin	\$5.25
Asparagus Bruschetta, Tomato Basil Relish & Goat Cheese	\$5.25
Individual Chinese Chicken Salad with Chopsticks	\$5.25
Cocktail Shrimp Shooters	\$7.25
Shrimp & Mango Ceviche, Crisp Tortilla Chip in a Martini Glass	\$6.25
Mozzarella Cheese, Cherry Tomato, Kalamata Olive Skewer	\$5.25
Mango Lobster Salad in a Wonton Cup	\$6.25
Ahi Mango Poke, Ponzu Glaze in Cones	\$6.25
Spicy Salmon Tartare, Cucumber Wrap on an Asian Spoon	\$6.25
Lemon Marinated Tortellini, Roasted Tomato Skewer	\$5.25

Reception Buffet Selections

*Chef Attendant additional \$150, Based on 2 Hours
Two Chefs Required for 50+ Guests*

Imported and Domestic Cheeses

Smoked Gouda, Danish Bleu, Spiced Goat Cheese Logs,
French Double Cream Brie, Emmenthaler Swiss and the Cheddar Family,
Fresh Berries and Dried Fruit Crisp Lavosh, Baguettes and Toasted Crostini

\$13 per person

Vegetables in the Grass

Seasonal Vegetables on a Bed of Wheat Grass
Buttermilk Ranch and Spicy Red Pepper Hummus

25 guest minimum | \$10 per person

Pasta Toss

Farfalle, Cavatappi, Penne Rigate Pasta Prosciutto, Chicken
Tomatoes, Mushrooms, Peppers, Onions, Kalamata Olives, Basil
Tomato Basil and Lemon Dill Cream Sauce and Alfredo Sauce
(Pre-made or Pasta Chef)

30 guest minimum | \$17 per person

The Mini

Mini Cheese Burgers, Mini Grilled Cheese, Mini Flatbread Pizza Bites,
Mini Brisket Sliders, Mini Corn Dogs

30 guest minimum

Choice of Two \$12 per person | Choice of Three \$14 per person

Antipasto

Grilled and Roasted Vegetables, Italian Meats,
Olives and Marinated Artichokes
Imported and Domestic Cheese, Sun Dried Tomato Spread
Sliced Breads and Baguettes

\$17 per person

Reception Buffet Selections

(continued)

Mashed Potato Martini

Garlic Whipped Potatoes, Pulled Beef Brisket, Mushroom Merlot Sauce
Sautéed Petite Shrimp Scampi, Chive Bacon, Lobster Butter Sauce
Vegetable Ratatouille Over Peruvian Potatoes, Shaved Romano Cheese
(Serve Pre-made or with a Potato Chef)

25 guest minimum

\$17 per person

Risotto Station

Wild Mushroom, Spinach, Asparagus
Grilled Chicken, Salmon and Shrimp
Tomato, Basil, Thyme and Lemon Zest
(Pre-made or with a Risotto Chef)

30 guest minimum

\$19 per person

Sushi Station

California Rolls, Spicy Tuna, Spicy Salmon, Vegetable Rolls, Inari
Nigiri Sushi: Salmon, Ahi, Halibut, and Unagi
Wasabi, Soy Sauce, Pickled Ginger

30 guest minimum

\$28 per person

Sushi Chef Fee \$200 for 1 ½ Hours, \$100 for every additional hour

Seasonal Fresh Fruit Display

Sliced Melons, Pineapples, Berries, Kiwi, Papaya and Mango

\$10 per person

Matisse Beverage Service

150++ Bartender fee

Cocktails-Call Brands

	Hosted	Cash
Vodka – Gilbey's	\$9	\$10
Gin - Gilbey's	\$9	\$10
Rum – Hana Bay	\$9	\$10
Bourbon - Jim Beam	\$9	\$10
Whiskey - Canadian Club	\$9	\$10
Scotch – Cutty Sark	\$9	\$10
Tequila – Sauza	\$9	\$10

Cocktails – Premium Brands

Vodka – Absolut	\$10	\$11
Gin – Tanqueray	\$10	\$11
Rum – Bacardi Light / Captain Morgan	\$10	\$11
Bourbon – Jack Daniels	\$10	\$11
Whiskey – Seagram's VO	\$10	\$11
Scotch - Chivas Regal	\$10	\$11
Tequila 1800	\$10	\$11

Cocktails-Cordials and Cognacs

Baileys	\$11	\$12
Kahlua	\$11	\$12
Grand Mariner	\$11	\$12
Amaretto	\$11	\$12
Midori	\$11	\$12
Courvoisier VS	\$11	\$12
Hennessy VS	\$11	\$12

Wine and Beer

Imported Beer – Heineken, Pacifico and Corona	\$8	\$8
Domestic Beer – Budweiser, Miller and Coors	\$7	\$7
House Wine	\$8	\$8
(Chardonnay, White Zinfandel, Cabernet Sauvignon or Merlot)		
Premium Selection Wine	\$10	\$11
(Chardonnay, White Zinfandel, Cabernet Sauvignon or Merlot)		

Hosted

Sodas	\$5	\$5
Mineral Water / Sparkling Water	\$5	\$5
Juices	\$5	\$5

Matisse Cocktail Reception

Mixed Drinks

*\$150 Bartender fee (plus service charge and tax) per bartender
will apply to any private bar.*

Martini Station

Lemon Drop, Mango, Melon, Green Apple, Peach and Raspberry

\$10 per drink

Margarita Station

Watermelon, Raspberry, Strawberry, Lime and Blueberry

\$10 each

Chocolate Martini Station

White and Dark Chocolate Martinis

\$11 each

Punch

*(Minimum Three Gallons,
Approximately 20 Glasses per gallon)*

Fruit Punch

\$42 per gallon

Champagne Punch

\$51 per gallon

Caribbean Rum Punch

\$66 per gallon

Matisse Hosted Bar Packages

Priced per person. \$150 Bartender fee per 100 guests

Package 1

Unlimited Soft Drinks

Package 2

Unlimited Soft Drinks, Imported And Domestic Beer and House Wines

Package 3

Unlimited Soft Drinks, Imported and Domestic Beer,
House Wines and Call Brands (No Shots)

Package 4

Unlimited Soft Drinks, Imported and Domestic Beer, House Wines,
Call and Premium Brands (No Shots)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Package 1	\$15.00	\$17.00	\$19.00	\$21.00	\$23.00
Package 2	\$24.50	\$27.50	\$30.50	\$33.50	\$36.50
Package 3	\$25.00	\$29.00	\$33.00	\$37.00	\$41.00
Package 4	\$28.00	\$32.00	\$36.00	\$40.00	\$44.00

House Wine

Chardonnay	\$31 per bottle
Cabernet Sauvignon	\$31 per bottle
Merlot	\$31 per bottle
Champagne	\$32 per bottle
Non Alcoholic Sparkling Cider	\$17 per bottle

Matisse Wine List

Rose

306	AVE Rose of Cabernet Sauvignon, Napa Valley, rated 88 points	\$38
307	Tablas Creek Rose, 2017	\$42

Sparkling Wines

101	Domaine St. Michele Brut, Patterson WS	\$45
106	Veuve Clicquot, Yellow Label, France	\$120
107	Listel Pink Cuvee	\$42

Chardonnay

217	Kendall-Jackson, California, 2016	\$43
108	Cambria Katherine's Vineyard, 2015	\$48
220	Rombauer Vineyard, Carneros, 2017	\$82

Worldly White Wines

266	Chablis, Joseph Drouhin Reserve De Vaudon, 2012	\$53
267	Moscato, Fiore De Moscato, Madera, CA 2016	\$38
259	Pinot Grigio, Mezza Corona, Italy, 2016	\$40
257	Reisling, The Seeker, Mosel, Germany, 2015	\$42
260	Sancerre, La Poussie, France, 2016	\$69
253	Sauvignon Blanc, Raymond Reserve, Napa Valley, 2016	\$38
254	Sauvignon Blanc, Duckhorn, 2015	\$62

Pinot Noir

409	Au Bon Climat, 2013	\$65
408	Goldeneye, Anderson Valley, 2015	\$129
402	Wild Horse, Paso Robles, 2015	\$46
410	AVE, Tondre Grapefield, Santa Lucia Highlands Parker 92 points 2014	\$80
411	Rusack, Santa Barbara County, 2014	\$62

Merlot

456	Duckhorn, Napa Valley, 2016	\$106
449	Kendall Jackson, Grand Reserve, 2010	\$53
452	Raymond Collection, 2017	\$38
458	Northstar, Columbia Valley, 2000	\$108
450	Decoy, Napa Valley, 2016	\$48
465	Three Palms, Sterling, 2002	\$140

Zinfandel

489	Decoy, Sonoma Valley	\$56
652	Rombauer, Napa Valley, 2016	\$60
651	Ravenswood Old Vine, 2016	\$44

Meritage and Red Blends

505	Duckhorn, "Paraduxx" Napa, 2013	\$140
498	Duckhorn, Decoy, Napa, 2016	\$63
507	Merryvale Profile Meritage, 1998	\$290

Cabernet Sauvignon

560	Rombauer Vineyard, Napa Valley	\$104
557	Ferrari Carano, 2016	\$65
588	BV "George de Latour", Napa 1996	\$250
587	BV "George de Latour", Napa, 1997	\$300
586	BV "George de Latour", Napa, 1998	\$250
585	BV "George de Latour", Napa, 2000	\$250
590	Caymus "Special Select", Napa, 2004	\$500
556	J. Lohr, Seven Oaks, Paso Robles, 2016	\$44
558	Raymond Estates, 2016	\$42
551	Duckhorn Napa Valley	\$90
500	AVE, Founders Reserve Beckstoffer George's 111 Parker rated 97 point	\$230
777	Nickel & Nickel, State Ranch, Napa Valley, Yountville, 2014	\$170
778	Nickel & Nickel, State Ranch, Napa Valley, Yountville, 2011	\$150
779	Lancaster Estate, Alexander Valley, 2009	\$92

Malbec

709	Malbec, Uno Antigal, Argentina, 2015	\$42
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Italian Reds

754	Amarone del Valpolicella, "Sartori", Veneto, 2013	\$93
756	Chianti Classico, Barone Riscaldi, 2012	\$54

French Reds

607	Chateau Beycheville, Saint Julien, 1999	\$218
611	Chateau Cheval Blanc, St. Emilion, Grand Cru, 2001	\$570
610	Cos De Stourmel, St Estaphe, France, 1995	\$280

Ayres Family Wines

22	Ayres Tannat Family Reserve, Paso Robles	\$78
23	Allegretto Viognier, Paso Robles	\$74
21	Zinfandel, Paso Robles	\$70
20	Cabernet, Paso Robles	\$8

Vintages are Subject to Availability