



2011 MEETING PACKAGES

FIVE Catering at the Hotel Shattuck Plaza



Hotel Shattuck Plaza

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The past is a thing of the future at the newly historic Hotel Shattuck Plaza in downtown Berkeley. Built in 1910 the 199 room hotel has been artfully reinvented with contemporary & whimsical touches. This spirit of reinvention continues through to the restaurant FIVE & the catering menus.

Executive Chef Banks bring a farm-to-table approach to Hotel Shattuck Plaza's food. The team uses the freshest local ingredients in a Modern American style. While the primary emphasis is on updates to traditional American classics, our catering staff is happy to work with you to create a custom menu for any theme or occasion.

At Hotel Shattuck Plaza we strive to follow eco-friendly practices. We have sought out locally produced & sustainable sources for our ingredients. Samplings of these are: Becker Lane Organic, Bellwether Farms, Full Belly Farm, Fulton Valley Farms, Hog Island Oyster Company, Marin Organic, Marshall's Farm Honey, Point Reyes Farmstead Cheese, Riverdog Farm, Snake River Farms, Star Route Farms. Straus Organic. & T&D Willey Farms.



ALL DAY MEETING PACKAGES

All meeting packages require a minimum of 15 guests.

CLASSIC MEETING PACKAGE

Classic Continental

Freshly Squeezed Orange Juice
Selection of Pastries
Sweet Butter, Marmalades, Jams
Locally Roasted Peerless Coffee & Teas

AM Refresh

Coffee & Tea, and Soda

Picnic Lunch

Classic Caesar Salad or Mixed Green Salad
Yukon Gold Potato Salad with Smoked Bacon, Dijon & Scallions
Grilled Vegetable Salad, Fresh Herbs, Olive Oil, Aged Sherry Vinegar
Roasted Beet, Fennel & Green Bean Salad with Toasted Hazelnuts & Cider Vinaigrette
Ham & Cheese Sandwich
Smoked Turkey Sandwich with Roasted Peppers, Bibb Lettuce, Chipotle Aioli
Vegetarian Wrap with Marinated Vegetables, Goat Cheese
Fresh Baked Cookies & Brownies
Iced Tea & Filtered Water
Locally Roasted Peerless Coffee & Teas

PM Break

Whole Fresh Fruit
Cookies and Brownies
Coffee & Tea, and Soda

59.00 per guest



SHATTUCK MEETING PACKAGE

Shattuck Continental

Freshly Squeezed Orange Juice
Farmers Market Sliced Seasonal Fruit
Croissants, Muffins & Fruit Breads
Sweet Butter, Marmalades, Jams
Locally Roasted Peerless Coffee & Teas

AM Refresh

Coffee, Tea & Sodas

Shattuck Signature Lunch

Baby Lettuce, Cucumber, Tomato with Vinaigrette
Yukon Gold Potato Salad, Smoked Bacon, Dijon, Scallions
Roasted Salmon with Herbed Beurre Blanc or Vegetarian Option (AQ)
Grilled Chicken Breast with Ratatouille
Steamed or Roasted Seasonal Farmers Market Vegetables
Rice Pilaf
Butterscotch Pudding with Peanut Brittle
Fresh Baked Bread Rolls
Iced Tea & Filtered Water
Locally Roasted Peerless Coffee & Teas

PM Break

Tortilla Chips with House-Made Guacamole & Salsa
Pita Chips with House-Made Hummus
Whole Fresh Fruit
Locally Roasted Peerless Coffee & Teas
Assorted Sodas and Bottle Water

66.00 per guest



THE EXECUTIVE MEETING PACKAGE

American Breakfast

Freshly Squeezed Orange Juice
Farmers Market Sliced Seasonal Fruit
Croissants, Muffins & Fruit Breads with Sweet Butter, Marmalades, Jams
Locally Roasted Peerless Coffee & Teas
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Link Sausage
Yukon Gold Home Fries

AM Break

Coffee, Tea, Sodas & Whole Fresh Fruit

Plated Lunch

Served with: Local Artisanal Bread Rolls, Ice Tea, Water, Coffee and Hot Tea
Selected one soup or salad, one main, with vegetarian option & one dessert

Starters

Butternut Squash Soup with Chive Cream Fraiche
White Bean & Vegetable Soup with Croutons and Pesto (tomato based)
Potato Leek Soup with Crispy House Smoked Bacon
Butter Lettuce with Herbed Lemon Citronette
Classic Caesar Salad, Grana Padano, Garlic Croutons
Endive, Candied Walnuts, Smoked Bacon, Honey Vinaigrette
Pear & Arugula Salad with Local Chèvre Cheese & Champagne Vinaigrette
Roasted Beet, Fennel & Green Bean Salad with Toasted Hazelnuts & Cider Vinaigrette
Spinach Salad, Smoked Bacon, Shallots, Honey Mustard Dressing

Mains

Pan Seared Sole with Israeli Couscous & Green Beans
Roasted Salmon with Beurre Blanc, Spinach and Farro
Grilled Chicken Breast with Ratatouille and Creamy New Potatoes
Natural Braised Short Ribs "Pot Roast" Au Jus Served atop Creamy Polenta
Grilled Skirt Steak with Scalloped Yukon Gold Potatoes, Blue Lake Beans & Caramelized Shallot Jus
Ricotta Ravioli with Winter Vegetables Ragout
Orecciette Pasta with Grilled Chicken and Pesto
Penne Pasta with Mushroom Ragout

Desserts

Rich Chocolate Layer Cake, Raspberry Coulis
Boston Cream Pie
Sticky Toffee Bread Pudding
Cheesecake with Pear Compote
Butterscotch Pudding with Peanut Brittle
Seasonal Fruit Turnover
Vanilla Crème Brulee

PM Break

Sodas, Coffee, Tea, Bottled Water, Assorted Cookies

75.00 per guest



GENERAL INFORMATION AND POLICIES

Event Spaces

Room	Sq. Feet	Ceiling Ht.	Dinner	Reception	Theater	Classroom
Crystal Ballroom	2788	18	200	300	300	180
Section I	544	18	30	50	60	30
Section II	2244	18	150	200	220	120
Boiler Room	1525	15	130	200	200	100
Section A	325	15	30	40	40	24
Section B	775	15	60	130	130	48
Section C	425	15	30	50	50	30
Whitecotton Room (6th Floor)	1224	15	80	100	120	60
Presidential Boardroom (5th Floor)	629	12	15	40	n/a	n/a
Courtyard	900	Open	60	150	80	n/a

Menus

We have created these menus as a sampling of our capabilities. Please contact us to create a custom menu to suit your tastes and budget.

Room Setup and Décor

All event pricing includes tables, chairs, and basic linens as needed. Our standard event tables are 60” rounds which comfortably seat 8-10 guests. Upgraded linens, specialty chairs, draping, plant rentals, props, specialty décor, lighting, staging and audio-visual equipment can be arranged for you.

Audio-Visual

Our on-site audio-visual company can arrange LCD projectors, screens, microphones and any other equipment needs for your meeting. Please ask for pricing.

Parking and Transportation

Hotel Shattuck Plaza is a true city hotel in the heart of bustling downtown Berkeley. Due to our environment and our eco-initiatives we encourage the use of public transportation when possible. BART (Bay Area Rapid Transportation) is an excellent way to access the hotel with the Downtown Berkeley stop less than a block away. Two parking garages are conveniently located within a block of the hotel.

Payments and Guarantee

All events require a deposit to hold the room and date. Fifty percent of estimated charges are due ninety days before the event date. Seventy-five percent of charges are due 45 days before your event date and final payment of estimated charges is due 10 days before the event. Final guarantee is due 5 days before the event. Sales tax (currently 8.897%) and service charge of 20% will be added to the charges.