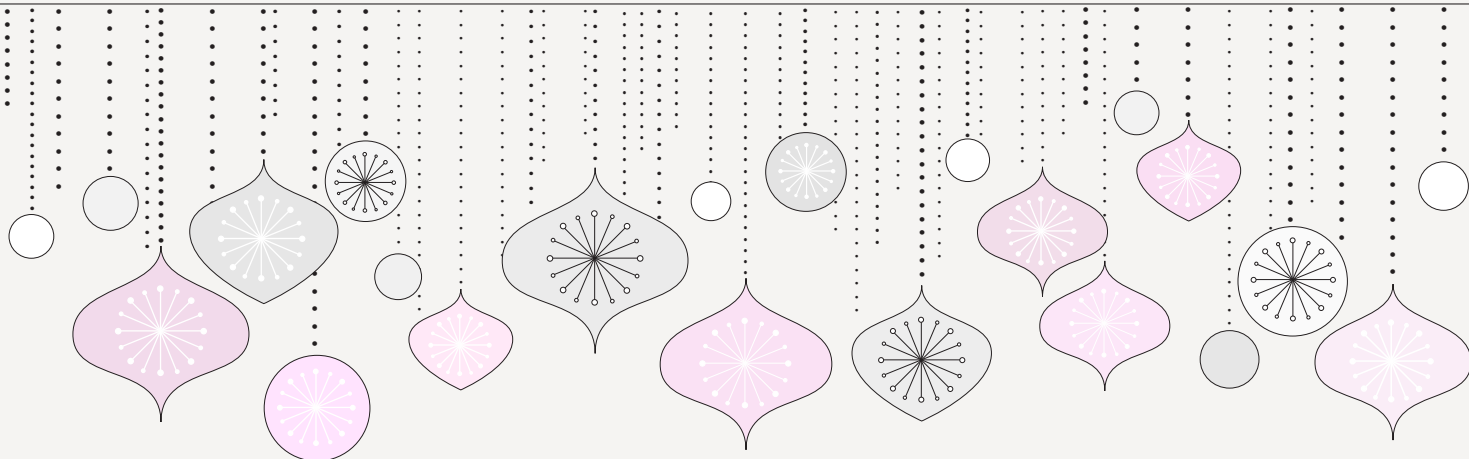


HOST  
YOUR HOLIDAY PARTY  
WITH  
**THE PEARL**

*the*  
**Pearl**  
HOTEL



# HOST YOUR HOLIDAY PARTY WITH **THE PEARL**

CELEBRATE POOLSIDE THIS HOLIDAY SEASON  
WITH SPECIAL CULINARY OFFERINGS AT A VERY  
SPECIAL PRICE.

## FESTIVE MENU

\$115++ per person

- 2** PASSED HORS D'OEUVRES
- 2** ENTREES PLUS 1 SIDE DISH  
*{ SERVED BUFFET STYLE }*
- 3** HOURS OF BEER, WINE & A  
CUSTOM SIGNATURE COCKTAIL

## INCLUSIONS

Discounted venue rental fee  
Indoor / Outdoor event space  
Day of event coordination  
Preferred guest room rates for attendees  
DJ offerings at special pricing  
Freestanding heaters

For more information please reach out to  
**brandi@casetta.com**

**the  
Pearl**  
HOTEL

# THE PEARL HOLIDAY PARTY PACKAGE

{ \$75 per person }

CHOICE OF 2 PASSED APPS DURING COCKTAIL HOUR.....\*

HONEY NUT SQUASH FONDANTS roasted honey nut squash bites filled with an apple hutney and topped with walnuts.

FALL TOAST BITES harissa glazed carrots served on a toasted sourdough bite, with a Moroccan ranch dressing, grapes and peanuts.

HOT HONEY POPCORN CHICKEN crispy chicken served with fermented hot honey, Thai basil and seasoned with baking spices.

SALT N PEPPER CALAMARI fried calamari served with Fresno Chile and spicy mayo.

\* \*.....BUFFET STYLE DINNER 1 HOUR OF BUFFET SERVICE

{ CHOICE OF 2 ENTREES }

BAKED SALMON served on top of a honey nut squash puree and topped with roasted figs, gooseberries, and arugula.

HERB ROASTED CHICKEN Mary's half chicken covered in fresh herbs and lemon topped with chicken demi-glace.

HANGER STEAK USDA prime steak grilled to perfection, served with a potato puree, mushroom demi-glace and mustard greens.

CACIO E PEPE PASTA house made pasta made with a rich cacio e pepe sauce, topped with a sourdough crumble.

SEASONAL VEGETARIAN OPTION curated offering developed by our Executive Chef, based on the freshest ingredients available.

{ CHOICE OF 1 SIDE }

CRISPY SUNCHOKES tossed in a sweet gochujang glaze, topped with puffed rice, cilantro, green onion and toasted sesame.

APPLE CRISP SALAD kale and cabbage salad with apples, celery, Asian pears, cucumber tossed in an apple cider vinaigrette and topped with our mixture of seeds and toasted coconut.

SPROUTING CAULIFLOWER roasted baby cauliflower with house made labneh and topped with a walnut raisin chutney, covered in fresh herbs.

\* ADD ON



## BEVERAGE PACKAGE

\$40 – 3 hours of service

- ONE CUSTOM SIGNATURE COCKTAIL DEVELOPED BY OUR HOUSE MIXOLOGISTS
- TWO HOUSE BEERS
- A RED AND A WHITE WINE

Add tray passed bubbly for \$9 per person