

The Baranof Hotel Catering Menu

- On-site and Off-site Menu
- Approved Centennial Hall Caterer
- Catering from 15 to 1,000 attendees



Photo Courtesy of Juneau Empire



Photo Courtesy of Juneau Empire



THE WESTMARK BARANOF is pleased that you are considering having us cater your upcoming events.. Our professional staff will be available to assist you in every aspect of planning your event. We strive to provide you with the finest food and beverages, excellent service in these magnificent surroundings. The Banquet menus are a mere sampling of what our chefs and staff can offer. Our Executive Chef will customize any menu to fit your needs and dietary concerns.

General Information

All food and beverage charges are subject to an 18% service charge and a 5% CBJ sales tax for food & rooms and 8% on alcoholic beverages. The Westmark Baranof Hotel will be the sole provider of all food and beverage service within the hotel facility with the only exception being special occasion cakes, which are subject to a \$1.00 per person plating charge. The prices listed in the banquet menus are subject to change due to local availability. The Westmark Baranof reserves the right to make substitutions based on product availability and will inform you of such changes.

Guarantee

The Catering Department must be notified of the number of guest to be attending no later than 72 hours prior to your function. This will be considered the Final Guarantee for which you will be charged, even if fewer guests attend. The Westmark Baranof will not be able to reduce the guarantee number after the Final Guarantee is received. If your attendance increases after the Final Guarantee is received, the Baranof will make every attempt to accommodate this increase. Dietary substitutions are available upon request, with advance notice, at the time the Final Guarantee is given. For meals with more than one entrée, counts should reflect the guarantee for each entrée item.

Deposit and Payment

A 25% deposit or \$250.00, whichever is less, is required to hold the room and date of the function. 50% of the anticipated total is due (30) thirty days prior to the event. Full function payment is due (7) seven days prior to the event. Guests may pay by cash, credit card, pre-approved business check or direct billing. Direct billing application for multiple events must be completed and submitted no less than (30) thirty days prior to your first function. In the event of a direct billing denial, standard prepayment policies will apply.

Cancellation

Notice of cancellation for the following services may result in charges: Cancellation of room rental within one month will be charged 50% of the room rental, and within one week, 100% of the room rental, unless we are able to resell the meeting space. Cancellation of food and/or beverage within one week of the function will result in charges equivalent to the cost incurred by Westmark Baranof or 50% of anticipated charges to the patron, whichever is less.

Liability

The hotel is not responsible for damage or loss of any merchandise, articles, or personal belongings prior to, during, or following the event. Security required for valuable merchandise or exhibits kept at the hotel will be at the patron's expense and responsibility. Patron is responsible for the reimbursement to the Westmark Baranof for any damages done to the hotel during the event, including costs for excessive clean up made necessary by guests, attendees, florists, decorators, or other outside agencies retained by the client. The hotel will not permit the affixing of any object to the walls, floors, or ceiling of the rooms, by nails, tape, or any other substance without prior approval of the hotel catering department. To assure the highest quality and safety, standard buffets will be left in place for a maximum of ninety minutes. Certain items deemed stable by the Baranof executive chef might be exempt. Due to the potential for unsafe transfer and storage, food purchased for consumption at the hotel may not be removed from the premises. Hotel staff

The Westmark Baranof Hotel

Catering Menus

may not assist in the set up or delivery of services contracted outside the hotel. This includes handling and set up of wedding cakes, musical instruments, electronic equipment, etc..

Breakfast Buffets

Served with orange juice, assorted hot herbal and Black teas and freshly brewed Starbucks® regular and decaffeinated coffee.

The Treadwell Breakfast \$28 per person

- Display of freshly-sliced seasonal fruit
- Individual assorted fruit yogurts
- Scrambled Eggs
- French toast with almond butter, whip cream and maple syrup
- Eggs benedict
- Cottage potatoes
- Apple wood-smoked bacon and sausage links

The Mount Roberts Breakfast \$23 per person

- Display of freshly-sliced seasonal fruit
- Scrambled eggs (add peppers and cheese)
- Oatmeal with brown sugar, craisins and low-fat milk
- Cottage potatoes
- Apple wood-smoked bacon or Ham
- Assorted breakfast breads, fruit preserves and butter

Healthy Start \$20 per person

- Display of freshly sliced seasonal fruit
- Oatmeal with brown sugar, craisins and low-fat milk
- Individual assorted fruit yogurts with granola
- Scrambled Egg Beaters or hard boiled eggs
- Turkey sausage

The North Woods Continental \$17 per person

- Assorted Bagels and Breakfast breads
- Cream Cheese, butter, fruit preserves
- Individual assorted fruit yogurts
- Display of freshly-sliced seasonal fruit

Continental Breakfast \$15 per person

- Bagels and breakfast breads
- Cream Cheese, fruit preserves and butter
- Platter of freshly sliced seasonal fruit

Standard buffet service is one-and-one-half hours for a minimum of 20 people.

Prices do not include sales tax or service charge.

Plated Breakfasts

Served with breakfast breads, assorted chilled fruit juices, assorted hot herbal and Black teas and freshly brewed regular and decaffeinated coffee.

Eggs Benedict: Poached Eggs and Ham on an English muffin with Hollandaise Sauce and Cottage potatoes \$21 per person

Vegetarian or Meat Quiche or Frittata: served with cottage potatoes.
\$18 per person Add Bacon or Sausage \$ 20

All American, Bacon, sausage or Ham, Scrambled Eggs, and cottage potatoes \$19 per person

Standard buffet service is one-and-one-half hours for a minimum of 25 people.

Prices do not include sales tax or service charge.

Enhance Your Breakfast

The Waffle Station \$8 per person

- Fresh malted waffles made to order
- With seasonal berries, whip cream and warm maple syrup

Omelet Station \$12 per person

- Have an omelet made to order.
- With assorted breakfast meats, fresh vegetables and savory toppings, there is something for everyone
- Chef attended station

Breaks

All Day Break Plan - \$25 per person

Morning Break

- Breakfast breads and bagels
- Cream cheese, fruit preserves and butter.
- Platter of freshly-sliced seasonal fruit
- Assorted chilled fruit juices
- Freshly-brewed regular and decaffeinated coffee and assorted hot herbal and black teas

Mid-Morning Break

- Freshly-brewed regular and decaffeinated coffee
- and assorted hot herbal and black teas

Afternoon Break

- Assorted cookies, chocolate brownies,
- Trail mix and potato chips.
- Assorted soft drinks, still and sparkling water, freshly brewed iced tea and
- freshly brewed regular and decaffeinated coffee

El Conquistador \$14 per person

- Tortilla chips with house salsa,
- guacamole and Chile con queso,
- vegetable crudité
- with red chili ranch dressing,
- lemonade and iced tea

Healthy Break \$8 per person

- Granola bars, trail mix, assorted whole fruits,
- Juice and bottled water

Build Your Break

- chocolate-dipped strawberries \$4 per person
- Ice cream bars \$3 per person
- Assorted energy bars \$3 per person
- Assorted fruit yogurts \$3 per person
- Assorted candy bars \$3 per person
- Assorted whole fresh fruits \$3 per person
- Mixed nuts \$3 per person
- Granola bars \$3 per person
- Trail mix \$3 per person
- Assorted bags of chips \$3 per person
- Pretzels \$2 per person
- Popcorn \$2 per person

Dips

Dips will come with tortilla chips

Black Bean Salsa \$25 per quart
Spinach and Crab \$33 per quart
Guacamole \$43 per quart

Baked Goods By the Dozen

- Assorted sliced breakfast breads \$40
- Cinnamon rolls \$40
- Bagels and cream cheese \$36
- Assorted muffins \$36
- Double-chocolate brownies \$36
- Assorted cookies \$30
- Lemon bars \$36
- Assorted mini cheesecakes \$30

Beverages

- Coffee \$36 per gallon(drop off) or \$5/person (on site)
- Decaffeinated coffee \$36 per gallon (drop off) or \$5/person (on site)
- Assorted hot herbal teas or black tea \$36 per gallon (drop off) or \$5/person (on site)
- Iced tea \$30 per gallon
- Lemonade or fruit punch \$30 per gallon
- Fruit juices \$40 per Gallon
- Assorted bottled juices \$3.50 per person
- Assorted soft drinks \$3.50 per person
- Spring Water or Sparkling Mineral Water \$3.50 per person
- San Pellegrino mineral water, 1 liter \$7 per bottle

**We can do special drinks upon request*

**All prices based on a 25-person minimum.
Prices do not include sales tax or service charge.**

The Westmark Baranof Hotel

Catering Menus

Buffet Luncheons All buffets served with assorted teas, iced tea, regular and decaffeinated coffee. *For groups below 20 people, there will be a \$2 charge per person.*

New York Deli \$ 21 per person

- Mixed Green Salad with choice of dressing (Ranch, bleu cheese, vinaigrette, ...)
- Assorted Bags of chips
- Assorted Deli Sandwiches (i.e. Ham & Cheddar on White, Turkey and Gouda on Wheat, Roast Beef and Swiss on Rye & Pastrami and Provolone on Sourdough) with lettuce, tomato and red onions
- Brownies and Cookies

Assorted Wraps Buffet \$ 21 per person

- Soup du Jour
- Assorted Bags of chips
- Assorted Wrap Sandwiches (i.e. Veggie Mediterranean, Fiesta Chicken Salad Wrap, Roast Beef and Horseradish wrap) with lettuce, tomato, red onions and signature dressings
- Brownies and Cookies

Taste of Italy \$23 per person

- Traditional Caesar Salad with crouton and parmesan
- Garlic Bread
- Penne or Tortellini pasta
- Pomodoro Tomato Sauce, Bolognese Meat Sauce and/or Creamy Basil Pesto Sauce
- Tiramisu
- Add Lasagna or Chicken Parmesan to make it a two entrée meal, \$4 per person

Santa Fe Buffet \$25 per person

- Fiesta Salad with Ranch dressing
- Warm Tortillas
- Chicken Fajitas, Pepper and Onions (order Grilled Mushrooms, Peppers and Onions for vegetarian fajitas)
- Black Beans and Spanish Rice
- Guacamole, Sour Cream, Salsa Fresco and Grated Cheese
- Assorted Desserts

Vanderbilt Surf and Turf \$36 per person

- Gold Room Salad (mixed greens, feta cheese, candied pecans, berry vinaigrette)
- Herb Roasted chicken in a savory pan sauce
- Salmon Wellington (mushrooms, spinach, salmon in a puff pastry with a citrus beurre blanc sauce)
- Rice Pilaf
- Seasonal Vegetable
- Assorted Dessert
- Substitute Oven Roasted Herb Crusted Halibut **\$8** per person

Standard buffet service is one-and-one-half hours for a minimum of 20 people.

Prices do not include sales tax or service charge.

Plated Luncheons

Plated Luncheons include assorted teas, iced tea, regular and decaffeinated coffee. *There will be a \$3 charge per person, for groups of 20 and less.*

Cold Entrées

Veggie Mediterranean Wrap with Hummus

Feta Cheese, Kalamata olives, cucumber, lettuce tomato & red onion and Balsamic Vinaigrette reduction

\$15 per person

Add grilled chicken for \$3 per person

Traditional Caesar Salad

\$14 per person

Add Grilled Chicken **\$17**

Add Salmon **\$22**

Capital Cafe Sandwich, Smoked Turkey, Bacon, pepper jack, lettuce, tomato, onion on sourdough

\$16 per person

Plated Luncheons

Includes:

House Salad or Soup du Jour

Bread and Butter

Freshly Brewed French Roast Coffee, Decaffeinated Coffee

And Hot or Iced Tea

Hot Entrées

Herb Roasted Chicken seasonal vegetable, Rice Pilaf, and a savory pan sauce **\$26**

Chicken Parmesan, bow-tie pasta, pomodoro tomato sauce and seasonal vegetables. **\$27**

Pecan Crusted Chicken, Rice Pilaf, Seasonal Vegetables. **\$27**

Flat Iron Steak garlic whipped potatoes and seasonal vegetables **\$28**

Grilled Wild Salmon, rice pilaf, seasonal vegetables and a Citrus Buerre Blanc sauce **\$32**

Herb and parmesan crusted halibut, rice pilaf, seasonal vegetable and citrus beurre blanc sauce **\$35**

Add Dessert \$3

Prices do not include sales tax or service charge.

Boxed Meals \$16

*Talk to the catering manager about specific sandwich requests,
Box meal includes.*

- Assorted Sandwich or Wraps
- Whole Seasonal Fruit
- Bag of chips
- Soda or bottled water
- Cookie, Brownie, or granola bar
- Bottled juice, soda or water

*The boxed meals can also be assorted onto lunch platters

Prices do not include sales tax or service charge.

Hors d'oeuvres - Hot

Prices based per 100 pieces

Crispy Asparagus with Asiago pastry wrapped asparagus with Asiago cheese	\$190
Asian Chicken Sate skewer	\$240
Spanakopita spinach filled phyllo dough	\$240
Assorted Petite Quiche	\$220
Thai Chicken and Cashew Spring Rolls	\$205
Teriyaki Beef Brochettes with peppers and onions	\$250
Scallops Wrapped in Apple Maple Smoked Bacon	\$325
Quesadillas, chicken, beef, or vegetarian, served with sour cream and salsa fresco	\$210
Assorted Pizza Wedges	\$180
Chicken Wings, Buffalo or Teriyaki	\$210
Miniature Crab Cakes	\$315
Jalapeno poppers	\$160
Fried Calamari	\$260
Meatballs, Swedish, sweet & sour, or BBQ	\$140
Stuffed Mushrooms Crab	\$250
Stuffed Mushrooms Sausage	\$225
Miniature Chicken Cordon Bleu ham and cheese stuffed chicken	\$180

Hors d'oeuvres Cold

Prices based per 100 pieces

Hummus with Pita Wedges	\$110
Jumbo Prawns on Ice served with cocktail sauce	\$265
Antipasto Display an Alaskan spin, with reindeer sausage, fire roasted peppers, mozzarella	\$198
California Style Sushi Rolls served with pickled ginger, wasabi	\$250
Roma Tomatoes & Fresh Mozzarella freshly cracked black pepper, basil, & virgin olive oil	\$115
Pinwheel Sandwiches chef's assortment of wraps	\$140
Smoked Salmon Mousse served with gourmet crackers	\$145
Lemon Bars	\$110
Assorted Petite Fours vanilla, strawberry, chocolate and cherry are just a few.	\$235
Chocolate Dipped Strawberries	\$275

Cold Displays

Trays and Displays for 100

Quantity and price can be reduced or increased to accomodate party size.

Seasonal Garden Fresh Vegetable Crudités with Assorted Dips	\$225
Sliced Seasonal Fruit and Berries	\$225

Cheese Trays with Assorted Gourmet Crackers and Fruit;

Domestic \$240

(cheddar, Monterey Jack, Wisconsin Swiss, Provolone, Goat Cheese...)

Imported \$285

(Havarti, Camembert, Jarlsburg, Monstrance, Danish Blue,...)

Baked Brie Savory or Sweet with sliced baguette

Whole Wheel for 75 people	\$195
Half Wheel for 30 people	\$110

- Smoked Salmon Mousse with Gourmet Crackers and Cucumber **\$150**
- Lox Salmon , bagels, cream cheese, red onion , capers, and diced tomatoes **\$225**

Prices do not include sales tax or service charge.

Carving Stations

Roasted Beef Tenderloin (5 pound average)	\$210.00
Prime Rib (15 pound average)	\$355.00
Roasted Twin Turkey Breasts (18 pound average)	\$210.00
Baked Honey Glazed Ham (15 pound average)	\$240.00
Baron of Beef (21 pound average)	\$365.00

Chocolate Fountain

Presented with Chef's Assortment fun things to dip!

\$305.00 plus \$.75 per person

Pasta Station

Pastas – Egg Penne, Garlic Herb Linguine, Cheese Tortellini

Sauces – Tomato Basil, Pesto, Gorgonzola Cream

Garnishes – Olives, Prosciutto, Roasted Peppers,

Clams, Grated Romano, Ground Black Pepper

(Minimum of 30 people) \$7.95 per person

Prices do not include sales tax or service charge.

Plated Dinners

**All of our Dinner selections are offered as
three courses and include:**

Soup or Salad
Entrée
Dessert
Mixed Rustic Breads with Butter
French Roast Coffee, Decaffeinated Coffee, Hot or Iced Tea

Appetizers

(All sit down dinners may have an appetizer added at the following prices)

Shrimp Cocktail	\$6
Coconut Salmon	\$5
Dungeness Crab Cakes	\$6
Teriyaki Beef Skewers	\$4
(per person)	

Soup

(Select one To Accompany Your Dinner)

Seafood Chowder
Or
Soup of the Day

Or

Salad

(Select One to Accompany Your Dinner)

Traditional Caesar Salad hearts of romaine
Gold Room, candied pecans, feta cheese, raspberry vinaigrette
House Green, cucumbers, tomato, olives, carrot, bleu cheese dressing

Prices do not include sales tax or service charge.

Entrées (Prices include Soup or Salad, Dessert)

Cedar Plank Alaskan Salmon
Fresh Alaskan salmon served with broccoli, cherry
tomatoes, asparagus, rice pilaf, Béarnaise sauce 49

Herb & Parmesan Alaskan Halibut
Fresh caught halibut, crusted with herb and parmesan, served with
Yukon Gold whipped potato, and vegetable du jour 53

Bering Sea King Crab Legs
Steamed 1.5 pounds of king crab legs and drawn butter
with rice pilaf and vegetables du jour 75

Filet Mignon
Demi-glace, Yukon Gold whipped
potatoes and vegetable du jour
8oz 59
5oz petite 55

Delmonico Steak
Char-broiled rib-eye steak, Maître d' butter,
Yukon Gold whipped potatoes and vegetable du jour 54

Pan Seared Chardonnay Chicken
8oz bone-in chicken breast, mushroom chardonnay sauce,
Yukon Gold whipped potato and vegetable du jour 43

Polenta Napoleon
Grilled vegetables, spinach, gorgonzola, pine nuts
and a pomodoro tomato sauce 39

Add a King Crab leg to any option 25

Desserts

The Catering Manager will be able to inform you of our rotating dessert options

** Multiple Entrée Service: add \$2.00 Per Person for each additional selection

** Menu counts for each item required 2 days in advance. Contact catering sales for additional information

Prices do not include sales tax or service charge.

Buffet Dinners

Designer Dinner Buffet

Includes:

Fresh Seasonal Vegetables
Rice or Potato
Mixed Rustic Breads with and Butter
Chef's Selection of Desserts
Italian Roast Coffee, Decaffeinated Coffee and Iced Tea

Soup or Salad

(choose one)

- ✿ Wild Field Greens with Mixed Dressing
- ✿ Traditional Caesar Salad

Entrées

- ✿ Grilled New York Strip au jus with Wild Mushrooms and Carmelized onions
- ✿ Tri-Tip Steak with carmelized onions and bleu cheese crumbles on the side
- ✿ Salmon Wellington, spinach, mushrooms, puff pastry with a citrus beurre blanc sauce
- ✿ Herb Roasted Chicken with a chardonnay cream sauce
- ✿ Chicken Pecan, Crusted Seared Breaded Chicken Topped with Mustard Sauce and Pecans

\$39 per person

* Add \$5 per person for a second choice entrée choice

** Add \$3 for a third entrée choice

(We will happily create a custom buffet to meet your needs)

Prices do not include sales tax or service charge.

Beverages *Beer, Cocktails and Wine*

The Westmark Baranof serves beer by the bottle or by the keg. A ½ barrel keg serves approximately 150 - 14 oz. glasses and the price includes a bartender to serve. Once a keg has been tapped, it is not possible to relocate the keg. In addition to the brands listed below, we can provide any locally available kegs.

Keg Beer:

Alaskan Beers:	½ Barrel (15.5 gal) -	\$570	1/6 Barrel (5.17) -	\$228
MGD and Miller Lite:	½ Barrel (15.5 gal) -	\$450	¼ Barrel (7.75) -	\$250
Bud & Bud Light	½ Barrel (15.5 gal) -	\$470	¼ Barrel (7.75) -	\$245
Coors Lite	½ Barrel (15.5 gal) -	\$440		

*Any keg available regionally can be obtained for your event.
Please contact the Catering Office with your inquiries.*

Bottled Non-Alcoholic Drinks and Beer

Soft Drinks	\$3.00
Fruit Juices	\$3.50
Mineral Water	\$3.00
Domestic Beer	\$6.00
Imported Beer	\$6.00
Alaskan Beer	\$6.00

House Wines

Berenger Wines	\$7.00 per glass
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Cocktail Party and Bar Service

Cocktails may be offered as either a “hosted” or “no-host” function (hosted functions are paid for by a sponsor, no-host functions are paid individually at the time of service by the guest). Any alcoholic beverage to be served on the Baranof Hotel property must be purchased from the Baranof and dispensed by the company bartenders and wait staff.

Well Drinks 1.25 oz. Pour	\$7.00
Call Drinks 1.25 oz. Pour	\$7.00
Premium Drinks 1.25 oz. Pour	\$8.00
Champagne Punch	\$65.00 per gallon
Lemonade	\$30.00 per gallon
Tropical Fruit Punch	\$30.00 per gallon

Bartender Fees

\$100.00

Fee waived for liquor sales over \$400.00

\$25 corkage fee per bottle for wine brought in, it must be a wine that we don't carry .

The above prices are for **Host Sponsored Bars**. Full set-ups are included. Charges are based on the number of drinks consumed. 18% gratuity and 8% CBJ tax will be added to each bar.

The Westmark Baranof Hotel

Catering Menus

BANQUET ROOM INFORMATION

Rental Periods are divided into AM & PM Periods. AM period 7AM -4:30 PM, PM Period 5:30 PM – 12:00 AM

RENTAL CHARGES

ROOM CAPACITY

	full Period AM or PM	half Period Under 3 Hrs.	24 hour	conference	Classroom	theater	reception	banquet	size
Treadwell	\$400	\$300	\$800	65	112	220	300	160	44x47
Douglas	\$200	\$150	\$400	30	40	70	80	40	44x16
Franklin N/A	\$200	\$150	\$400	30	40	70	100	40	67x13
A.J. Room	\$175	\$125	\$350	25	24	50	70	30	32x16
Gastineau	\$300	\$200	\$400	30	40	70	80	40	42x21
Room 307	\$125	\$ 80	\$150	12	12	20	25	12	20x15
Nugget	\$100	\$ 75	\$150	18	--	--	25	18	20x15
Baranof N/A	\$75	\$50	\$125	12	--	--	--	12	18x12

*** Room Set fees (In addition to rental fees):**

Treadwell Room \$100.00

Douglas, AJ, Gastineau Suite \$75.00

All Others \$50.00 (unless using existing room set)

* Room Set Fees will be waived for groups with full meal service

* For mid period re-sets add 75.00

MISCELLANEOUS CHARGES

Speaker Phone	\$25.00	Flip Charts	\$35.00		
Microphone	\$15.00	Dance Floor	\$100.00		
Lapel Microphone	\$30.00	Risers/Stage(over3 pcs)	\$100.00		
TV/VCR	\$40.00	Piano	\$50.00		
DVD Player	\$40.00				
Conference Phone	\$100.00	LCD Projector	\$100.00	Cable Modem	\$10.00

127 North Franklin Street – Juneau, AK 99801
(907) 463-6238 Direct – (907) 789-0430 Fax

OFF PREMISE EVENTS

Equipment and Set-up Fees

Set-up charges will be based on the number of guests in attendance and the location of the event:

100-250 guests \$300.00, 251-500 guests \$400.00, 501- 1000 guests, \$500.00. There may be additional fees if the hotel provides tables, chairs, linens, and centerpieces. *Please discuss specific fees directly with your catering manager.*

Labor Fees

For most events, our 18% service charge will be adequate. Additional charges can apply for events which take place away from the hotel and/or which extend beyond four hours. Servers and bartenders will be charged at \$25.00 each per hour. Chef's fee will be charged at \$50.00 per hour.

Liquor Permits

Liquor permits are required by law to serve alcohol off property. The cost for permit and processing is \$100.00.

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