



Catering Menus



Four Points by Sheraton
Catering by

*the
Bistros*

5101 California Avenue - Bakersfield, CA 93309
(661) 325-9700 / Fax (661) 323-3508
www.fourpoints.com/bakersfield

BANQUET & MEETING INFORMATION

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. Menu selection should be submitted to the Catering Office at least two weeks in advance. Menu prices do not include 22.5% service charge and 8.25% sales tax.

Gourmet and theme menus are available upon request. Please ask your Catering Manager. No Food, beverage, or alcoholic or otherwise, shall be brought into the Hotel by the patron or attendees from outside sources with out the special permission of the Catering Office. The Hotel reserves the right to charge an additional fee for such services.

DECORATIONS

Fresh floral centerpieces and other decorations may be coordinated through the Catering Department on a referral basis. The Hotel will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any substances, unless the Catering Office gives approval. Nor do we allow any open flamed candles. Candles must be in a glass votive holder or have a hurricane globe.

SECURITY

The Hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the function rooms prior to or following the banquet (s) or meeting (s). Arrangements for security or exhibits, merchandise or articles set up for display must be made prior to the planned event.

GUARANTEE

In arranging for private functions, the expected attendance must be specified at the time of reservation. For food functions, the attendance must be definitely specified 5 working days in advance. Otherwise, your original expected attendance figure will be considered as your guarantee and charges will be made accordingly.

- a) Please advise the Catering Office of the exact number of guests at least 5 working days in advance. Otherwise, your original expected attendance figure will be considered as your guarantee and charges will be made accordingly.
- b) The kitchen will prepare food and set the room for 5% over your guarantee if the attendance is over 100 guests and 10% over your guarantee if the attendance is below 100 guests.

DEPOSITS and PAYMENTS

An initial deposit equaling 25% of the estimated costs will be required to book your event on a definite basis; deposits are non-refundable and non-transferable and are subject to the cancellation policy stated on your catering contract. An additional 50% deposit is due one month prior to the event with the balance of the charges due one week prior to your event with the guaranteed final count. Final payment must be made with a cashier's check, (corporate check payment only apply if the event is a corporate event) cash or credit card. Please make checks payable to "The Four Points by Sheraton". If any additional charges are incurred, they will be due at the conclusion of your function.

Payment shall be made one week prior to the function unless direct billing has been established to the satisfaction of the Hotel. In such a case, the complete account is due and payable no later than thirty days from the date of your function.

HOTEL FACILITIES AND SERVICES

GUEST ROOM AMENITIES

In Room coffee makers. Complimentary USA Today newspaper delivered daily to you room. 32" Flat Screen Televisions. Hair Dryers, Irons and Ironing Boards.

TELEVISION AND RADIO SERVICE

We are proud to present a full compliment of cable programming featuring top rated movies and sports specials. We also offer Lodge Net videos featuring first run movies, and Nintendo games for your enjoyment. For your listening enjoyment, AM/FM radios are provided in each room.

PARKING AND SHUTTLE SERVICE

For your convenience we offer complimentary self-parking within close proximity to rooms. Complimentary shuttle service is available within a five-mile radius of the hotel.

CHECK-IN / CHECK-OUT

Check-in time is available after 3:00 p.m. For guests who would like to enjoy a leisurely breakfast or late morning appointment, we offer a 12:00 p.m. checkout.

FOR YOUR VALUABLES

A limited number of complimentary safety deposit boxes are provided for our guests at the front desk.

FITNESS ROOM

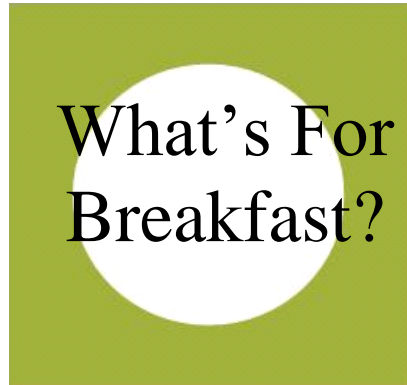
Guests may either use our on-site fitness room located in the main hotel building or obtain a pass from the front desk for use of the off-site 24-hour "Family Fitness Facility."

COURTYARD POOL AND JACUZZI

Our outdoor heated pool and Jacuzzi are located in the center of our beautifully landscaped courtyard. During the summer, we offer a complimentary BBQ by the pool on Tuesday evenings from 5:00 p.m. to 6:30 p.m.

RESTAURANT, LOUNGE AND ROOM SERVICE

The Bistro restaurant offers a bill of fare as refreshing and unique as its setting. Our Four Star restaurant is open for breakfast, lunch and dinner. The lounge is open from 11:00 a.m. to 11:00 p.m. Room Service is available for breakfast, lunch and dinner.



What's For
Breakfast?

CONTINENTAL

chilled orange, cranberry and apple juice
breakfast pastries, muffins, sliced seasonal
fruit, just brewed seattle's best coffee and a
selection of gourmet taza teas

\$13 per person

EXECUTIVE CONTINENTAL

chilled orange, cranberry and apple juice
breakfast pastries, muffins, sliced fresh fruit
just brewed seattle's best coffee
selection of gourmet taza teas
with an a.m. refresh of coffee
includes afternoon break

cookies or brownies, iced tea or soda

\$19 per person

FOUR POINTS BREAKFAST BUFFET

chilled orange, cranberry and apple juice
breakfast pastries, muffins, sliced fresh fruit
scrambled eggs, potatoes lyonnaise
hickory smoked bacon, sausage links
just brewed seattle's best coffee and a
selection of gourmet taza teas

\$21 per person

ALL AMERICAN (plated)

chilled orange juice, pastries, muffins
scrambled eggs, hickory smoked bacon or
country sausage links, fruit garnish
potatoes lyonnaise
just brewed seattle's best coffee and a
selection of gourmet taza teas

\$17 per person

ENHANCEMENTS

egg, ham and cheese croissants

\$6 per person

chorizo and egg breakfast wraps

\$6 per person

A LA CARTE

OATMEAL or COLD CEREAL

\$5 per person

**ASSORTED DANISH
& MUFFINS**

\$26 dozen

**ASSORTED BREAKFAST
BREADS**

\$26 dozen

BAGELS / CREAM CHEESE

\$26 dozen

SLICED FRESH FRUIT

\$7 person

WHOLE FRUIT

\$3 each

ASSORTED FRUIT JUICES

\$20 pitcher

ORANGE JUICE

\$24 pitcher

SEATTLE'S BEST COFFEE

\$30 gallon

FRESH BREWED ICED TEA

\$28 gallon



ALL PRICES ARE SUBJECT TO APPLICABLE SERVICE CHARGE AND SALES TAX



SANDWICHES

ALL SANDWICHES INCLUDE CHOICE OF PASTA SALAD
POTATO SALAD AND DESSERT

ROAST TURKEY CROISSANT

swiss cheese, lettuce, tomato, mayonnaise
\$19 per person

CASHEW CHICKEN SALAD CROISSANT

apples, cashews, scallions, cilantro, mayonnaise
\$19 per person

HOAGIE SANDWICH

turkey, ham, salami, swiss cheese, cheddar cheese
lettuce, tomato, mayonnaise
\$19 per person

COBB CHICKEN WRAP

grilled chicken, bacon, tomatoes, ranch dressing
tortilla wrap
\$19 per person

SALADS

ALL SALADS INCLUDE DESSERT

COBB SALAD

grilled chicken breast, bacon, tomatoes, bleu cheese
\$18 per person

MANDARIN CHICKEN SALAD

marinated grilled chicken, asian vegetables
sesame dressing
\$18 per person



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Let's Do
Lunch!

SERVED LUNCHES

ALL SERVED LUNCHES INCLUDE SALAD
RICE OR POTATO, VEGETABLES, DESSERT
ROLLS AND BUTTER

CHICKEN ZINFANDEL

lightly breaded chicken breast served with a
caramelized shallot cream sauce

\$22 per person

ROAST GARLIC CHICKEN

lightly breaded chicken breast served with a
roast garlic-mushroom sauce

\$22 per person

SALMON BEURRE BLANC

oven baked atlantic salmon served with a
lemon caper butter sauce

\$27 per person

SALMON & ARTICHOKE

oven baked atlantic salmon served with a
artichoke cake, fresh tomato sauce vierge

\$27 per person

TEQUILA LIME ROAST BEEF TIP

marinated, grilled and carved beef tip served with
fresh salsa

\$26 per person

BOOTLEGGER'S ROAST BEEF

marinated, grilled and carved beef tip served with a
whiskey peppercorn sauce

\$26 per person

VEGETARIAN SELECTIONS

fresh vegetable pasta primavera in a butter sauce
or

grilled artichoke cakes with a fresh tomato sauce vierge

\$23 per person



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LUNCH BUFFETS

ALL LUNCHEON BUFFETS INCLUDE CHEF'S CHOICE OF DESSERT
SEATTLE'S BEST COFFEE AND A SELECTION OF TAZO TEAS

FOUR POINTS

sliced roast beef with a sherry mushroom sauce
sautéed chicken breasts with a zinfandel cream sauce
-or- oven baked salmon with lemon caper butter
rice pilaf, oven roasted potatoes, vegetables
mixed green salad, pasta salad, potato salad, fresh fruit
\$26 per person

include all 3 entrees

\$30 per person

DELI

sliced beef, turkey, ham and salami, cheddar swiss cheese
mixed baby green salad, potato salad, pasta salad
sliced fresh fruit, lettuce, tomatoes, pickles and red onions
mayonnaise, dijon mustard, assorted breads
\$21 per person

BUCKBOARD

charbroiled chicken legs and thighs, sliced grilled tri tip
santa maria style beans, green salad, potato salad
salsa, vegetables, dinner rolls and butter
\$24 per person

BORDERLESS

spicy beef, spicy chicken, fresh refried beans, spanish rice
salsa, guacamole, sour cream, cheese, lettuce, tomato
olives, orange-jicama salad, tortilla chips
flour tortillas, taco shells

\$26 per person



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LUNCH BUFFETS

ALL LUNCHEON BUFFETS INCLUDE CHEF'S CHOICE OF DESSERT
SEATTLE'S BEST COFFEE AND A SELECTION OF TAZO TEAS

BIG BURGER BONANZA

8oz. grilled hamburger patties, hickory smoked bacon
grilled onions, french fries, potato salad, potato chips
cheese, lettuce, tomato, red onion, pickles, mayonnaise
mustard, ketchup, bbq sauce

\$23 per person

BAMBOO

spicy orange chicken, teriyaki beef with broccoli
steamed white rice with lime and cilantro
stir fried vegetables
asian salad with crispy rice noodles
chilled yakisoba noodle salad
pickled cucumber salad, carrots and ginger

\$23 per person

HEARTLAND

sliced roast beef with a mushroom sauce
home style fried chicken
baked beans, vegetables
mixed baby green salad, red bliss
potato salad, creamy cole slaw

\$25 per person

PRANZO

chicken picatta with lemon and capers
penne pasta, cheese tortellini, puttanesca sauce
creamy alfredo sauce, tuscan white bean salad
caesar salad, garlic-herb-cheese bread

\$23 per person



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THEMED BREAKS

CHOCOHOLICS ANONYMOUS

chocolate brownies
chocolate mousse
assorted candy bars \$12 per person

MATINEE

freshly popped popcorn
nachos with atomic cheese sauce
assorted candy \$10 per person

CRUNCHY MUNCHIES

pretzels
potato chips
spicy snack mix \$10 per person

A' LA CARTE

FRESHLY BAKED COOKIES \$25 dozen
BROWNIES \$25 dozen
CHOCOLATE DIPPED STRAWBERRIES \$25 dozen
ICE CREAM BARS \$4 each
TORTILLA CHIPS & SALSA \$4 per person
POTATO CHIPS \$3 per person
POPCORN \$3 per person
PRETZELS \$3 per person
MIXED NUTS \$5 per person
SOFT DRINKS \$2.75 each
BOTTLED WATER \$3.75 ea



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Dinner
Time!

SERVED DINNERS

ALL SERVED DINNERS INCLUDE SALAD
RICE OR POTATO, VEGETABLES, DESSERT
ROLLS AND BUTTER

CHICKEN ZINFANDEL

lightly breaded chicken breast served with a
caramelized shallot cream sauce
\$32 per person

ROAST GARLIC CHICKEN

lightly breaded chicken breast served with a
roast garlic-mushroom sauce
\$32 per person

SALMON BEURRE BLANC

oven baked atlantic salmon served with a
lemon caper butter sauce
\$36 per person

SALMON & ARTICHOKE

oven baked atlantic salmon served with a
artichoke cake, fresh tomato sauce vierge
\$36 per person

ROAST HERB PORK LOIN

oven baked garlic-rosemary crusted pork with
sautéed apples, herb scented demi glace
\$35 per person

FILET MIGNON

grilled and served with a rosemary glaze de viande
\$46 per person

DUET

petite filet served with choice of chicken, salmon or shrimp
\$48 per person

VEGETARIAN

fresh vegetable pasta primavera in a butter sauce –or –
grilled artichoke cakes with a fresh tomato sauce vierge
\$31 per person



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DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE CHEF'S CHOICE OF DESSERT
SEATTLE'S BEST COFFEE AND A SELECTION OF TAZO TEAS

PERSONAL PREFERENCE

SALADS AND SUCH (CHOOSE 4 SELECTIONS)

mixed baby green salad
caesar salad
cucumber salad
penne pasta salad
potato salad
sliced fresh fruit

SIDE DISHES (INCLUDES ALL)

wild rice pilaf
roasted red potatoes
mixed vegetable medley
rolls and butter

ENTREES (CHOOSE 2 SELECTIONS)

sautéed breast of chicken(choice of one sauce)
(caramelized shallot cream sauce, lemon caper butter, or roast garlic mushroom sauce)

sliced roast beef (choice of one sauce)
(mushroom sauce, garlic-rosemary sauce, Italian herb jus)

sautéed salmon (choice of one sauce)
(lemon caper butter, orange-chile glaze, roasted red pepper sauce)

2 ENTREES \$36 per person
3 ENTREES \$40 per person



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DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE CHEF'S CHOICE OF DESSERT
SEATTLE'S BEST COFFEE AND A SELECTION OF TAZO TEAS

JADE

asian salad with crispy rice noodles
chilled yakisoba salad
cucumber salad with carrots, ginger
vegetable egg rolls
white rice with cilantro, lime
stir fried vegetables
teriyaki beef with broccoli, peppers
orange chicken

\$34 per person

CENA

tuscan bean salad
caesar salad
caprese salad
chicken picatta with lemon caper butter
roasted pork loin with marsala mushroom sauce
tortellini and penne pastas
alfredo and marinara sauces
vegetable medley
garlic cheese bread

\$34 per person

BUENA

jicama-orange salad, lettuce, tomatoes, olives
shredded cheddar cheese, sour cream, guacamole, salsa
warm flour tortillas, tortilla chips, taco shells
chicken and beef fajitas
refried beans, spanish rice

\$34 per person



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HORS D'OEUVRES

ALL ITEMS PRICED AT 50 PIECES
PER ORDER

COLD

- assorted finger sandwiches \$120
- antipasto skewers with marinated olives
artichoke hearts, ciliegine mozzarella
cherry tomatoes \$120
- bruschetta with tomatoes, garlic, basil
on toasted crostini \$120
- poached jumbo shrimp with a traditional
cocktail sauce \$190

HOT

- spanakopitas with feta cheese, spinach
in phyllo dough \$120
- artichoke heart cakes with a red pepper
rouille \$120
- vegetarian egg rolls with a sweet thai
chile sauce \$120

HOT cont.

- stuffed jalapenos with cream cheese \$120
- spicy chicken wings \$120
- meatballs with barbeque sauce or
whiskey peppercorn sauce \$120
- smoked chicken quesadillas \$130
- teriyaki chicken skewers \$130
- teriyaki beef skewers \$130
- southwestern chicken egg rolls
with enchilada dipping sauce \$140
- crab cakes with a remoulade sauce \$190



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A'LA CARTE

seattle's best regular coffee	
decaffeinated coffee and tazo teas	\$30 per gallon
brewed iced tea	\$28 per gallon
assorted fruit juices	\$20 per pitcher
fresh squeezed orange juice	\$24 per pitcher
assorted soft drinks	\$2.75 each
non-carbonated bottled waters	\$3.75 each
fruit punch	\$24 per gallon
rockstar energy drinks	\$6 each
red bull energy drinks	\$5 each
assorted flavored starbucks frappuccinos	\$5 each

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Wines and Spirits

House Brands	\$5.50	House Wine, Bottle	\$22
Call Brands	\$6.50		
Premium Brands	\$8.50	Keg Beer Domestic (Bud, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Light)	\$325
Wine by the Glass	\$5.50	Imported & Specialty Beer (Heineken, Lengthwise, Samuel Adams)	\$425
Domestic Beer	\$4.50	House Champagne, Bottle	\$23
Imported Beer	\$5.50		
Soft Drinks	\$2.75		
Mineral Water	\$3.95		

Hosted Bar Beverages will be charged per drink plus Service Charge and Tax

No Host Bar Beverages will be charged per drink and are inclusive of State Sales Tax

A \$150.00 set-up fee will apply if bar sales do not exceed \$350.00 per bar. A bartender is included for the duration of your bar

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Audio Visual Services

provided by



Flipchart Package \$30

Flipchart Easel
Paper Pad
2 Markers

White Board Package * \$60

3'x 4' Dry Erase Board (Larger Available \$125)
2 Markers / Eraser
One Draper Easel

TV/DVD Package * \$175

32" LCD FlatScreen (Video or PC)
DVD Player (or VCR)
37" LCD (add \$55)
AV Stand- Mobile w/Shelf

Overhead Projection Package * \$85

Overhead Projector
6' Projection screen Screen

Data/Video Projection Package * \$325

LCD or DLP Projector & Cables
6' or 8' Projection Screen
30" Draped AV Table

Projection Screens

Tripod, Floor & Show Screens

4' or 5' Tripod Screen	\$25
6' Tripod Screen	\$30
7' or 8' Tripod Screen	\$45
Dress Kit for Tripod Screen	\$25
10' Floor Screen w/Cradle Stand *	\$95
12' Floor Screen w/Cradle Stand *	\$125
6'x 8' Fast fold w/Velour Dress Kit *	\$170
7.5'x 10' Fast fold w/Velour Dress Kit *	\$200

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Audio

Microphones

Handheld - Wired	\$25
Lavalier - Wired	\$25
Wireless Handheld or Lavalier	\$95

CD/Cassette/Boom Box

CD Player	\$45
Digital Recorder- Compact Flash	\$110
CD Recorder (2 Channel Pro)	\$95
Boom Box - AM/FM, Cassette, CD	\$45

PAs/Mixers

12 Channel Mic/Line Mixer	\$75
16 Channel Mic/Line Mixer	\$95
70 Watt Speaker/Amp- 2 Channel, Mic & Stands	\$95
150 Watt PA - 4 Channel, 2 Speakers, Mic & Stands	\$150
250 Watt PA- 6 Channel, 2 Speakers, Mic & Stands	\$250
Laptop or DVD Sound Interface	\$45

Video

Video/Data Projection

LCD Computer/Video Proj up to 2000 Lumens XGA	\$250
LCD Computer/Video Proj up to 3200 Lumens XGA	\$350

Video Components

22" PC or HDTV Monitor-LCD	\$75
24" PC or HDTV Monitor-LCD	\$95
32" PC or HDTV Monitor-LCD	\$125
37" PC or HDTV Monitor-LCD	\$195
46" PC or HDTV Monitor-LCD w/72" PoleStand *	\$395
50" Mitsubishi Big Screen- Full Size 3:4 *	\$150
56" PC or HDTV Monitor-DLP- Samsung "Spock" *	\$295
VHS VCR- Stereo	\$35
DVD Video Player	\$55
MiniDV or DVCam Professional Mini Camcorder	\$125
Mobile FlatScreen AV Cart w/Shelf	\$45
AVCHD Chip WideScreen HDTV CamCorder- Mini	\$125

Digital TV-ATSC

30" Wide Screen LCD	\$150
56" Wide Screen HDT	\$75

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Player-Recorders

VHS VCR- Stereo	\$35
DVD Video Player	\$45
Hi 8mm Camcorder	\$85
Digital Video Camcorder	\$125

Lighting & Miscellaneous

Lights *

Follow Spot - 1500 Watts	\$95
Par 64 Polished Lights - 600 Watts	\$45
4 Channel 600 Watt Dimmer Pack	\$45
Lightronics Digital 16 Channel Lighting Consol	\$55
LED Wall Washer Uplights- Selectable Color	\$50
Hotel Airwall Hangers	\$25

Miscellaneous/Extras

Laptop Computer	\$125
PC/Mac Printer – Color(50 Sheets)	\$75
Podium	\$48
Poster Easel A-Frame	\$15
Flipchart Easel	\$20
Flipchart Pad (Plain)	\$15
Markers – Flipchart or Dry Erase	\$4
Overhead Projector	\$60
35mm Slide Projector	\$95
Laser Pointer	\$25
AC Extension Cord	\$5
AC Power Strip	\$5
Conference Phone - Professional	\$85
Draped AV Cart w/Power Strip/Cable	\$25
Pipe & Drape - Black 8' Tall - Per foot *	\$5
Set-up & Tape-down fee for groups supplying own audio/visual	\$25
Piano – Upright *	Available
Piano - Mini Grand*	Available
Satellite Uplink/Downlink	Available
Internet/Telephone Video Conference	Available

Labor/Services

Audio Visual Technician – 2 Hour Minimum	
Mon. thru Sat. 7 a.m. to 6 p.m.	\$60 per hour
All other hours & holidays	\$90 per hour

****Multiple components and large events will require a set-up fee.
Prices are based on per day, per room usage, and do not include
service charge or tax.***

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