

MAD & VIN

CATERING MENUS



BREAKFAST & BRUNCH

CLASSIC BUFFET

\$50 per person

ASSORTED BAGELS & SPREADS

SEASONAL FRUIT

VANILLA BEAN GREEK YOGURT

FARM FRESH SCRAMBLED EGGS

ROASTED POTATOES

bell peppers, onions, herbs

APPLEWOOD SMOKED BACON

SIGNATURE BUFFET

\$56 per person

ASSORTED BAGELS & SPREADS

SEASONAL FRUIT

VANILLA BEAN GREEK YOGURT

EGGS RANCHERO

two farm-fresh over-medium eggs,
chorizo, chipotle salsa

FARM FRESH SCRAMBLED EGGS

ROASTED POTATOES

bell peppers, onions, herbs

AVOCADO TOAST

grilled sourdough, avocado,
pickled red onion, baby arugula

APPLEWOOD SMOKED BACON

START YOUR DAY THE LANDSBY WAY

pair your breakfast or brunch
with these classic favorites

UNLIMITED COFFEE, TEA, & JUICE

\$5 per person

MIMOSA

\$16 per drink, per person

BLOODY MARY

\$16 per drink, per person

MAKE IT BOTTOMLESS

+\$32 per person*
(limit 2 hours)



*pricing based on count of guests age 21+



LUNCH

PLATED ENTREES

choose up to (3) entrees. includes duck fat fries, \$38 per person
Make it a buffet - \$42 per person. (20 person minimum)

SANTA YNEZ BURGER

wagyu beef, husk tomato jam, applewood bacon, arugula, pickles

GRILLED CHICKEN SANDWICH

herb-marinated chicken breast, havarti, lettuce, tomato, spicy aioli

BLTA

bacon, lettuce, tomato, avocado, brioche

SHORT RIB GRILLED CHEESE

braised short rib, havarti, fontina, gruyere, calabrian peppers

GRILLED SALMON SALAD

grilled king salmon, mixed greens, radish, cucumber, pickled red onions, lemon vinaigrette

GRILLED SEASONAL VEGETABLES

chimichurri sauce

ADD-ONS

FARMER SIDE SALAD

+\$9 per person

HOUSE-MADE CHOCOLATE CHIP COOKIES

+\$8 per person

SODA, COFFEE, TEA, & JUICE

+\$10 per person

CHOCOLATE BROWNIE BITES

+\$8 per person



DINNER

APPETIZERS

choose up to (3) options for stationed or passed hors d'oeuvres priced per piece;
minimum quantity per selection based on guest count

CAPRESE SKEWERS	\$12
RAPINI-STUFFED CRIMINI MUSHROOMS	\$14
CEVICHE	\$14
GRILLED CHICKEN SKEWERS	\$14
GRILLED SHRIMP WITH AVOCADO	\$14
RELISH BEEF SLIDERS	\$14
CRAB CAKE	\$22
CHARCUTERIE STATION	\$20

chef's choice of meats, cheeses, and accompaniments

PLATED ENTREES

limit (2) entrees

served with creamy mashed potatoes, seasonal vegetables, and farmer salad
price varies per entree

CREAMY FARRO	\$67
ROASTED PACIFIC SALMON	\$80
CITRUS HERB-ROASTED CHICKEN BREAST	\$80
RED WINE-BRAISED SHORT RIBS	\$80
NEW YORK STRIP STEAK	\$80
SURF & TURF	\$87

dinner includes unlimited soda, coffee, tea, and juice



DINNER CONT.

KIDS' ENTREES

limit (1) entree

\$24 per person

PASTA

bucatini, butter, parmesan

SLIDERS

angus beef, cheddar, fresh fruit

CHICKEN STRIPS

panko-breaded chicken, fresh fruit

DESSERT

\$22 per person

SEASONAL FRUIT CRUMBLE

VALRHONA POT DE CREME



BAR

BEER & WINE

includes hotel's selection of beer and wine*
\$50 per person

SPARKLING WINE | VARIES

CHARDONNAY | HOUSE

PINOT NOIR | HOUSE

VARIETY OF BOTTLED BEERS

SIGNATURE COCKTAILS

includes (2) pre-selected custom cocktails, plus the Beer & Wine Package
\$58 per person

FULL BAR

includes a premium selection of liquor and mixers, plus the Beer & Wine package*
\$78 per person

TANQUERAY gin

TITO'S vodka

PATRON SILVER tequila

CRUZAN rum

MAKER'S MARK bourbon

JOHNNY WALKER BLACK scotch

GRAND MARNIER orange liqueur

BAILEY'S IRISH CREAM liqueur

*off-menu substitutions for beer, wine, and liquor must be carried by hotel's vendor and are subject to additional costs. liquor selection subject to change without notice unless specified in signed contract. packages are priced for the duration of your event, up to 3 hours and requires a count of guests ages 21+. each additional hour past service time accrues a +\$10 per person fee. Bartender fee is \$200 per bartender, 1 bartender per 60 guests.



THE DETAILS

AVAILABILITY

We offer events every day, all year round.

We serve alcohol until 10:00 pm with final guest departure at 10:00 pm OUTSIDE due to a city noise ordinance.

KEEP THE PARTY GOING*

Extend The Mill indoor bar until midnight for an additional \$1,000

*Full hotel room buyout may extend hours in our mad & vin bar. Additional charges apply

FULL OFFERING - ALL VENUES INCLUDE:

STAFFING INCLUDING SET-UP CREW, SERVERS, AND CLEAN-UP CREW

COCKTAIL TABLES, WELCOME TABLE, CAKE TABLE, GIFT TABLE ETC

RECTANGLE AND ROUND DINNER TABLES

WHITE LINENS, WHITE NAPKINS, WHITE TABLE CLOTHS

DINNERWARE, GLASSWARE, BARWARE, AND FLATWARE

UMBRELLAS & HEATERS (LIMITED QUANTITY AVAILABLE) - additional \$50 charge per heater

*Group is responsible for anything not listed above.

ADDITIONAL TERMS & CONDITIONS

Pricing is subject to change without notice unless specified in signed contract.

All food & beverage, room rentals, venue fees, audio/visual, and miscellaneous charges are subject to an administrative fee, a minimum gratuity, and 8.75% sales tax.

Room rentals and venue fees are subject to a 24% administrative fee.

Food & beverage, audio/visual, and miscellaneous charges are subject to an 18% gratuity and a 6% administrative fee.



FAQ'S

DO I NEED ANY INSURANCE?

Yes, event insurance is required for any event held at the hotel. Please inquire with our Director of Sales on specific details.

CAN WE BRING IN OUR OWN ALCOHOL?

Unfortunately, we do not allow any outside alcohol on-site. We do make exceptions for a special case of champagne with a corkage fee.

HOW MUCH IS MY DEPOSIT?

We require a 50% venue fee deposit upon signed contract.

FINAL HEADCOUNT

Payment is due 10 days prior to event date.

HOW DO MY GUESTS BOOK THEIR STAY?

We like to keep it simple and easy. We will provide you with a link that you can provide to your guests to access the room block rate and we can update you on your rooming list. Guests can also call the hotel to book directly at (805) 688-3121.

HOW DO I KNOW WHO HAS BOOKED WITH THE HOTEL?

We will provide an updated rooming list at your request.

