



# HOTEL CERRO

SAN LUIS OBISPO, CA

private event menus

# Private Dining at Hotel Cerro

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At Hotel Cerro, we specialize in creating events that are as unique as our guests. Central to this experience is **The Oak Grill**, our signature restaurant, which offers California coastal cuisine with an emphasis on locally sourced ingredients and international influences.

We take pride in accommodating all dietary preferences and special requests, including vegan, vegetarian, pescatarian, and other dietary restrictions.

Led by **Chef Alex Aviles**, The Oak Grill's culinary team ensures a menu that delights all. From thoughtfully crafted dishes to the perfect pairing of exceptional local wines and bespoke cocktails, The Oak Grill x Hotel Cerro promises an unforgettable dining experience.

We look forward to welcoming you!



# Private Event Spaces

*Book your private event at one of our industrial chic event spaces.*

**The Fig Veranda** provides a peaceful retreat amidst the lively streets of SLO. Step into this inviting outdoor space, surrounded by lush greenery and vibrant succulent gardens. With built-in lounge seating and a cozy fireplace, it's the perfect setting for cocktail receptions and an elegant open-air experience for up to 40 guests.

**Our Distillery Room** is available for your next private dinner, accommodating parties of up to 12 guests. Experience the enchantment of our custom copper Holstein Still, showcased prominently amidst racks filled with a diverse selection of local whiskey, unique to the Central Coast and San Luis Obispo.

**The Olive Tree Room and Terrace** is located on the second floor. This airy venue, with glass doors and natural light, opens onto its own garden terrace, offering one of the most distinctive intimate wedding venues the Central Coast of California has to offer. The Olive Tree Room seats up to 60 guests inside, while the garden terrace accommodates up to 30 guests outside.

The Olive Tree Room and Terrace is also perfect for corporate gatherings and meetings. Whether you're hosting a business meeting, seminar, or team-building retreat, this versatile space offers the perfect blend of sophistication and tranquility for corporate events.

**Penthouse Loft:** With contemporary surroundings, this space can host up to 20 people for dinner and drinks, providing a distinctive location for your special occasion.

**Rooftop Pool Deck:** This stunning poolside venue offers breathtaking views of the surrounding hills and is one of the most sought-after event spaces in San Luis Obispo. Available for private events both day and night, the space features lounge chairs, cabanas, and a full bar upstairs, creating an unforgettable backdrop for your celebration. The Rooftop Pool Deck can accommodate up to 120 guests, making it the perfect setting for larger gatherings.

**The Boardroom:** Our 4th Floor Boardroom features a conference table for 8, a TV with HDMI capabilities, and offers stunning views of San Luis Obispo, making it ideal for intimate meetings and presentations.



The Olive Tree Room

*Full property and Oak Grill SLO buy-outs are available upon request;  
inquire with your Sales Manager for more information on exclusive buy-out options.*



# Breakfast

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*Priced per person.*

## **The Classic Continental - 36**

Sliced Seasonal Fruits & Berries

Yogurt Parfait

*House-Made Granola, Berries, Local Honey*

Assorted Breakfast Pastries

*Butter, Jams & Jellies*

Freshly Brewed Coffee

*Regular and Decaffeinated Coffee*

Hot Tea Selections

Selection of Chilled Fruit Juices

*Apple, Orange & Grapefruit*



## **The Executive Continental - 45**

Assorted Breakfast Pastries

*Butter, Jams & Jellies*

Sliced Seasonal Fruits & Berries

Yogurt Parfait

*House-Made Granola, Berries, Local Honey*

### **Select One:**

Ham, Egg & Cheddar Croissant

Bacon, Egg & Cheese English Muffin

Seasonal Vegetables & Egg Burrito

*Cheddar Cheese & House-Made Salsa*

### **Beverages:**

Freshly Brewed Coffee

*Regular and Decaffeinated Coffee*

Hot Tea Selections

Selection of Chilled Fruit Juices

*Apple, Orange & Grapefruit*

# Breakfast

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*Priced per person.*

## **Classic Breakfast Buffet - 50**

Assorted Breakfast Pastries

*Butter, Jams & Jellies*

Sliced Seasonal Fruits & Berries

Yogurt Parfait

*House-Made Granola, Berries, Local Honey*

Roasted Fingerling Potatoes

*Caramelized Onions*

### **Select One:**

Fresh Farm Scrambled Eggs

California Scramble

*Farm Fresh Eggs With Smoked  
Sausage, Peppers, Onions & Cheese*

Ham & Cheddar Cheese Frittata

### **Select Two:**

Applewood Bacon

Smoked Link Sausage

Turkey Bacon

Country Ham

### **Beverages:**

Freshly Brewed Coffee

*Regular and Decaffeinated Coffee*

Hot Tea Selections

Selection of Chilled Fruit Juices

*Apple, Orange & Grapefruit*



# Breaks

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*Priced per person.*

## Hike Cerro- 22

Build Your Own Trail Mix  
*Assorted Nuts, Dried Fruits, Chocolate, Seeds*

Local Beef Jerky

Mandarin Oranges

## Fifty Cent - 20

Gummy Bears

Lollipops

Popcorn

Chocolate

Assorted Canned Sodas

## When I Dip, You Dip, We Dip - 22

Crudité + Dip

*Assorted Seasonal Vegetables, Assorted Dips*

Chips + Dip

*Assorted Chips, Assorted Dips*

Sliced Seasonal Fruit + Dip

*Assorted Seasonal Fruit, Assorted Dips*

## Coffee Shop - 20

Freshly Brewed Coffee

*Regular and Regular and Decaffeinated Coffee*

Assorted Energy Drinks

Iced Tea

Peanut Butter-Filled Pretzel Bites

Bananas



# Beverages

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## **All-Day Beverage Service - 15**

*Priced per person.*

Freshly Brewed Coffee

*Regular and Decaffeinated Coffee*

Assorted Hot Tea

Iced Tea or Lemonade

Fruit Infused Water

## **Assorted Drinks- 6**

*Priced on consumption.*

Assorted Canned Pepsi Products

Assorted Kombucha + \$2

Individual Juices + \$2

*Orange, Apple, Cranberry*



## **A La Cart Coffee - 80**

*Priced on consumption.*

Freshly Brewed Coffee (1 Gallon)

*Regular and Decaffeinated Coffee*

Cold Brew Coffee (1 Gallon)

## **Lemonade or Iced Tea - 45**

*Priced on consumption.*

Lemonade (3 Liters)

Iced Tea (3 Liters)

*served with lemon wedges*

## **Bottled Water - 6**

*Priced on consumption.*

Bottled Still Water

Bottled Sparkling Water

*served with lime wedges*

## **Whole Latte Love - 95**

*Priced on consumption.*

*Cold Brewed, One Gallon Each*

Iced Matcha

Iced Chai

Cold Brew

# Lunch

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*Priced per person.*

## Cerro's Signature Buffet - 68

### Entrée Selection

*Choice of (2):*

- *Braised Short Rib: Demi Glace*
- *Grilled Mary's Chicken Breast: Chimichurri or Lemon Caper Cream Sauce*
- *Roasted Salmon: Chimichurri or Lemon Caper Cream Sauce*

**Roasted Seasonal Vegetables +\$3pp**

### Salad

*Choice of (1):*

- *Farm Salad: Fresh Local Lettuces, Seasonal Farm Vegetables & House-Made Citrus Vinaigrette*
- *Traditional Caesar Salad: Romaine, Parmesan, Fresh Black Pepper, Croutons*

### Dinner Rolls

*Served with butter*

**Chef's Selection of Seasonal Desserts**

## Sandwich Symphony Buffet- 52

### Assorted Sandwiches

*Choice of (3):*

- *Black Forest Ham Sandwich: Black Forrest Ham, White Cheddar, Arugula, Honey Mustard, Sourdough Bread*
- *Grilled Vegetable Wrap: Grilled Asparagus, Roasted Red Peppers, Spinach, Herbed Goat Cheese, Whole Wheat Wrap*
- *Chicken Salad Sandwich: Chicken Salad, Sliced Grapes, Curry Mayo, Baby Greens, Croissant*
- *Turkey Wrap: Avocado, Bacon, Bibb Lettuce, Creamy Buttermilk Dressing, Wheat Wrap*

### Salad

*Choice of (1):*

- *Farm Salad: Fresh Local Lettuces, Seasonal Farm Vegetables & House-Made Citrus Vinaigrette*
- *Traditional Caesar Salad: Romaine, Parmesan, Fresh Black Pepper, Croutons*

### Fruit Salad

*Fresh Local Seasonal Fruit*

**Potato Chips**

**Cookies and Brownies**



# Tray Passed Canapes

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*Allow our waitstaff to come to you. Tray passing hors d'oeuvres is an elegant way to elevate your event by offering your guests one-bite options while they enjoy conversation & drinks before dinner.*

*All selections are priced per dozen. Two dozen minimum order per item.*

**Balsamic Glaze Vegetable Skewer – 38**  
*Local Vegetables*

**Chorizo Stuffed Dates – 60**  
*Bacon Wrapped, Roasted Red Pepper Coulis*

**Seared Ahi Tuna – 65**  
*Mango Salsa, Tostada, Cilantro*

**Caprese Cup – 40**  
*Local Tomatoes, Fresh Basil, Mozzarella, Balsamic Glaze*

**Tomato Bruschetta – 38**  
*Local Tomatoes, Basil, Whipped Burrata*

**Whipped Local Goat Cheese – 40**  
*Lavender Honey, Brioche*

**Braised Beef – 60**  
*Horseradish Cream, Herb Crostini*

**Mini Crab Cake – 65**  
*Whole Grain Mustard Remoulade*

**Chicken Satay Skewers – 60**  
*Spicy Peanut Sauce*

**Chicken Salad – 50**  
*Puff Pastry*



# Reception Displays

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*Appetizer display stations are the perfect way to start your gathering. Allow our culinary team to create perfectly arranged and inspired items for your guests to enjoy with a glass of wine or specialty cocktail. Serves 30 or 60.*



## **Cheese & Charcuterie Display – 375 | 700**

*Four Types of Cheese: Two Local & Two imported  
Cured & Aged Meats*

*Served with: Almonds, Fresh Berries, Local Honey,  
Dried Fruit, Grilled Bread & Artisanal Crackers,  
Marinated & Pickled Vegetables, Whole Grain  
Mustard*

## **Raw Bar – 800 | 1,600**

*Jumbo Shrimp, Oysters on the Half Shell,  
Marinated Green Lip Mussels*

*Served with: Spicy Cocktail Sauce, Lemon Wedges,  
Horseradish Cream Sauce, Tabasco*

## **Local Farm Stand – 250 | 500**

*Grilled & Raw Vegetables, Buttermilk Ranch,  
Traditional Hummus, Pesto Sauce*

## **Mezze Board – 275 | 550**

*Hummus, Tzatziki, Roasted Peppers, Feta Cheese,  
Eggplant Caviar, Marinated Olives, Pita Bread*

## **Flatbread Station – 225 | 400**

- *Hot Honey: Artisanal Pepperoni, Mozzarella, Tomato Sauce, Local Honey, Chili Peppers*
- *Mushroom & Truffle: Onion Puree, Garlic Oil, Sea Salt*

## **Munch & Mingle – 325 | 600**

*Fried Chicken Sliders, Short Rib Sliders, Tater Tots,  
Margarita Pizza Flatbreads, Chips + Dip, Brownies*

# Plated Dinner

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*It is our pleasure to serve you with grace and personalization as you host a memorable dinner party or reception. Whatever the occasion, you can leave all the details to us, allowing you to relax and enjoy the company of your guests while savoring a delicious, custom-prepared meal.*

*All plated dinners include, water, iced tea, warm dinner rolls with butter & coffee*

*\$89 per person*

## **Salads or Soups:**

*Please select one option:*

### **Traditional Caesar Salad**

*Romaine Hearts, Parmesan Cheese, Brioche Croutons, Caesar Dressing*

### **Local Farm Salad**

*Local Lettuces, Seasonal Farm Vegetables, Local Citrus Vinaigrette*

### **Heirloom Tomato Soup**

*Mini Grilled Cheese*

### **Fideo Noodle Soup**

*Chicken Brodo, Fideo Pasta*





# Plated Dinner

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## Entrée Selection

*Please select up to two options:*

**8oz Fire-Roasted Flat Iron Steak**  
*Roasted Fingerling Potatoes, Charred Asparagus, Horseradish Cream Sauce*

**Braised Beef Short Ribs**  
*Potato Puree, Roasted Mushrooms, Crispy Shallots, Demi-Glace*

**8oz Grilled Beef Tenderloin +\$10**  
*Twice Baked Potato, Local Farm Vegetables, Chimichurri*

**Fire-Roasted Salmon**  
*Lemon Cous Cous, Wilted Spinach, Roasted Tomatoes, Caper Butter Sauce*

**Wild Mushroom Bolognese**  
*Spaghetti, Roasted Mushrooms*

**Pan-Seared Halibut**  
*Potato Puree, Seasonal Roasted Vegetables, Caper Lemon Cream Sauce*

**Herb Roasted Chicken Breast**  
*Creamy Polenta, Local Farm Vegetables & Pesto Sauce*

## Dessert

**Chef's Choice**  
*Seasonal Offerings*





# Carving Station

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*For a truly memorable dining experience, consider having a carving station at your dinner event at Hotel Cerro. Our skilled chefs will prepare and carve succulent meats live, offering a flavorful and interactive experience for your guests to enjoy.*

*Priced per person.*



## **Garlic & Thyme Prime Rib – 85**

*Slow-Roasted, Horseradish Crème Sauce, Au Jus*

*-Minimum of 20 people*

## **Mustard & Rosemary Beef Tenderloin – 90**

*Port Reduction*

*-Minimum of 15 people*

## **Whole Roasted Turkey – 78**

*Cranberry Orange Glaze*

## **Smoked Bourbon Glazed Pork Lion – 80**

*Apple Sauce*

## **Whole Roasted Salmon – 82**

*Wood Fire Roasted*

## **Sides: Pick Three + One Salad**

*Roasted Garlic Potatoes*

*Mashed Potatoes*

*Polenta*

*Lemon Herb Hericot Vert*

*Creamed Spinach*

*Glazed Carrots*

*Creamed Corn*

*Baked Beans*

*Seasonal Vegetables*

*Caesar Salad or Local Farm Salad*

*Carving Station Attendant Fee \$150*

# Bar & Beverage Offerings



At Hotel Cerro, we offer the flexibility to customize your event's bar and beverage options to perfectly align with your preferences.

Featuring an expertly curated wine selection and an extensive range of local and global craft spirits, the possibilities are limitless in crafting a bespoke bar experience tailored to your guests.

Our team is dedicated to collaborating directly with you to fulfill all of your specific beverage requirements. Whether it's sourcing a special champagne or creating a signature cocktail for your event, we are committed to accommodating your every need.

For those interested in exploring our complete wine offerings, please don't hesitate to reach out to your dedicated catering manager.

Here's to unforgettable moments at Hotel Cerro!

Cheers!





# Cash Bar Offerings

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*Priced per drink.*

## **Hotel Cerro Classic Cash Bar:**

### **Spirits – 14**

*Tito's Vodka, Broker's London Dry Gin, Casamigos Blanco Tequila, Plantation 3-star White Rum, Old Forester 100*

### **Beer – 9**

*Firestone 805 Blonde Ale, Firestone, MindHaze IPA*

### **House Wine – 14**

*3 Varietals: 1 Sparkling, 1 White, 1 Red*

## **Hotel Cerro Premium Cash Bar:**

### **Spirits – 16**

*Tito's Vodka, Tanqueray Gin, Corazon Blanco Tequila, Flor de Cana 4y Rum, Old Forester 100, Maker's Mark Bourbon*

### **Beer – 10**

*Firestone 805 Blonde Ale, Firestone MindHaze IPA, Firestone 805 Cerveza, CaliSqueeze Blood Orange Hefeweizen*

### **Wine – 16**

*5 Varietals: 1 Sparkling, 2 White Wines, 2 Red Wines.*

## **Beer & Wine Cash Bar:**

### **Wine**

*5 Varietals: 1 Sparkling, 2 White Wines, 2 Red Wines.*

Classic Wine Bar – 14 per glass

Premium Wine Bar – 16 per glass

Platinum Wine Bar – 18 per glass

### **Beer – 10**

*Firestone 805 Blonde Ale, Firestone MindHaze IPA, Firestone 805 Cerveza, CaliSqueeze Blood Orange Hefeweizen.*



# Open Bar Packages

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*Offering four tiers of bar packages to best suit your preferences, each tier is offered as a package price, per person for a specified time period. The Hotel Cerro bar packages provides the host with a predictable budget.*

*Priced per person*

## **Hotel Cerro Classic Bar:**

*Three-Hour Open Bar – 54  
Add Hours – 13*

### **Spirits**

*Wheatley Vodka, Broker's London Dry Gin, Corazon Blanco Tequila, Plantation 3-star White Rum, Old Forester 86, Johnny Walker Red Label Blended Scotch*

### **Beer**

*Firestone 805 Blonde Ale, Firestone MindHaze IPA*

### **Wine**

*3 Varietals: 1 Sparkling, 1 White, 1 Red*

## **Hotel Cerro Premium Bar:**

*Three-Hour Open Bar – 60  
Add Hours – 15*

### **Spirits**

*Tito's Vodka, Tanqueray Gin, Corazon Blanco Tequila, Flor de Cana 4y Rum, Old Forester 86, Maker's Mark Bourbon, Johnny Walker Red Label Blended Scotch*

### **Beer**

*Firestone 805 Blonde Ale, Firestone MindHaze IPA, Firestone 805 Cerveza, CaliSqueeze Blood Orange Hefeweizen*

### **Wine**

*5 Varietals: 1 Sparkling, 2 White Wines, 2 Red Wines.*

## **Hotel Cerro Platinum Bar:**

*Three-Hour Open Bar – 68  
Add Hours – 17*

### **Spirits**

*Grey Goose Vodka, Hendrick's Botanical Gin, Flor de Cana 4y Rum, Old Forester 86, Maker's Mark Bourbon, Johnny Walker Black Label Blended Scotch*

### **Beer**

*Firestone 805 Blonde Ale, Firestone MindHaze IPA, Firestone 805 Cerveza, CaliSqueeze Blood Orange Hefeweizen*

### **Wine**

*5 Varietals: 1 Sparkling, 2 White Wines, 2 Red Wines.*

## **Beer & Wine Bar:**

*Three-Hour Open Bar – 40  
Add Hours – 10*

### **Wine**

*3 Varietals: 1 Sparkling, 1 White, 1 Red*

### **Beer**

*Firestone 805 Blonde Ale, Firestone MindHaze IPA, Firestone 805 Cerveza, CaliSqueeze Blood Orange Hefeweizen*



# Signature Bars

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## **Mimosa Bar:**

*Priced per drink – 18*

*Sparkling Wine with House Squeezed  
Fresh Orange Juice, Pomegranate,  
Grapefruit, Pineapple & Select Purees*

## **Bloody Mary Bar:**

*Priced per drink – 18*

*Tito's Vodka, House Bloody Mary Mix,  
Celery, Tabasco, Santa Maria Seasoning,  
Cayucos Hot Sauce, Fresh Horseradish*

*All Bar set ups include mixers, garnishes, fresh fruit juices, glassware and ice. Soda water, tonic, cranberry, orange juice, lemon juice, lime juice, simple syrup, sweet and dry vermouth, various fruit and garnish.*

**Bar Set Up Fee** \$250. Bar set up fee includes (1) bartender for the event.

*Add Bartender - \$50/hour.*

**Bartender Fee** \$50 per bartender per hour. One bartender required for every 30 guests.  
*Maximum period of time the bar may be open is five hours.*

# Terms & Conditions

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**GUEST COUNT CONFIRMATION:** Client agrees to provide Hotel Cerro a final confirmation of guarantee number of attendees by 12:00pm, three (3) business days prior to the function. The guarantee number of guests cannot be reduced after this time and the final count will be charged based on the final guarantee or actual number of guests, which ever is greater. If a guarantee number is not confirmed within 3-days, the expected number of guests will then become the guaranteed number of guests. Hotel Cerro will not be responsible for food shortage if actual count is greater than the guaranteed count.

**SUBSTITUTIONS:** Hotel Cerro is proud to provide the freshest and finest foods available. Hotel Cerro therefore reserves the right to make substitutions contingent upon seasonal availability and sources. Beverage and Wine List are subject to change due to vintage and distribution. Hotel Cerro therefore reserves the right to make substitutions of equal quality.

**ADDITIONAL LABOR:** Event Captain, Servers, Chef's and Cooks are included in the listed 19% Staff Charge and upon adhering to the quoted Food & Beverage Minimum unless otherwise noted. Additional Labor is charged above and beyond menu prices for the following listed staff. Events are based on a minimum of 5-hours and require the following personnel. Bartender(s \$50/hr, one per 30 guests, Support Staff(s \$50/hr, one per 40 guests Set-Up Attendants(s \$35/hr, one per 40 guests). Additional labor may be required based on the scope and service of the event.

**PRICING:** All pricing does not include applicable taxes (currently 8.75%), F&B Staff Charge (currently 19%), or F&B House Charge (currently 5%). Service charges and tax rate are subject to change. Menu prices are guaranteed 30-days prior to the actual event date.

**FOOD & BEVERAGE:** Food and beverage are not allowed to be provided by an outside vendor or brought in by the client or attendees. Client subject to \$35++ per person fee for outside food and beverage.

**CHOICE MENUS:** A common first course, second course, and final course is required. Pre-Selected Choice of Entrée: A pre-selected choice of two entrées is available. Entrée selections and dietary restrictions must be communicated to Hotel Cerro 14 business days prior to the event. A pre-selected menu requires client to provide guest place cards designating meal choice and a list of attendees with meal selections. Printed menus are \$5/each and Name Cards are \$3/each, if provided by Hotel Cerro. All buffets are based on 120 minutes of service time. Increased service time is available upon request for an additional 20% of the menu price per hour.

**RENTALS:** Additional rentals may be required for Audio/Visual Equipment China, Glassware and Silverware along with Tables, Chairs and Linens based on the scope of the event. All additional rentals and enhancements will be at the client's expense. Tables are reserved linen-less, table linens are available upon request for \$20++ per table linen.

**VENUE SELECTION:** Hotel Cerro provides catering services to include food & beverage. Venue locations may require separate reservations and contracts, please consult with your sales manager to confirm. The Hotel reserves the right to adjust function space in direct proportion to any changes in the number of attendees and does not guarantee a specific function room or space

**END TIME :** All events must conclude at 10 pm in accordance with the local noise ordinances.

# Let's make your next gathering unforgettable!

Contact:

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Learn More:  
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