

FOOD BRINGS PEOPLE TOGETHER!

At the UCLA Lake Arrowhead Conference Center, our Executive Chef and culinary team present guests with three extraordinary meals each day.

- Breakfasts are buffet style and offer healthy, traditional, and gourmet options to suit every taste.
- Lunches are generally buffet style and often feature popular cuisines, such as Mexican, Italian, and All-American.
- Our gourmet, four-course dinners are served at your table by our friendly and attentive staff.

Our Sample Menus on the following pages are just part of what makes our Complete Meeting Package (CMP) such a great value and your stay with us a memorable one!

MEAL SERVICE begins with dinner on the day of your arrival and ends with lunch on the day of your departure. Breakfast is served at 8:00 a.m., lunch at 12:00 noon, and dinner at 6:30 p.m. Morning and afternoon coffee/beverage breaks are served in your general session room, and whole fresh fruit, coffee, tea, and iced water are available for guests in the Main Lodge Lobby from 8:00 a.m. until 6:00 p.m.

BREAKFAST is served buffet style and includes fresh juices, freshly-baked sweet rolls and muffins, seasonal fruits, a yogurt bar, bacon, sausage, scrambled eggs and egg whites, and hot and cold cereal. There is also a daily featured item such as Bruin Eggs Benedict, French Toast, and Smoked Salmon.

LUNCH is usually a buffet, but occasionally a served meal. All lunches include soup or salad, freshly-baked bread, a main course entrée, and dessert. Examples of a buffet lunch include an Italian Pasta Bar or Grilled Mexican Fajitas; a served lunch might be a Cobb Salad with Grilled Chicken.

DINNER is always four courses and served by our friendly and attentive staff in a candlelit atmosphere. Dinner begins with homemade soup, followed by freshly-baked bread and salad. Main course entrées range from Fresh Filet of Salmon Provençal or Marsala Chicken with Wild Mushrooms, to Roast Beef Tenderloin or Braised Short Ribs. Desserts are made fresh daily by our own on-site pastry chef.

SPECIAL DIETARY NEEDS can be accommodated in most cases. Vegetarian options are available at every meal, and with advance notice, we try to accommodate other special dietary needs.

COFFEE, ICED TEA, LEMONADE, AND ICED WATER are offered with lunch and dinner. Breakfast includes coffee, juices, milk, and iced water.

ALCOHOLIC BEVERAGES cannot be sold by the Conference Center, however, you may bring them in for your dinner meals and social hours. Our Conference Coordinator can also assist you in selecting wine for your menus and arrange to have it delivered.

SOCIAL TIMES are an important part of every conference, encouraging networking and fun outside of formal meetings. We provide each group with a social room separate from your meeting room — a place for conferees to relax, talk informally, and get to know each other better. While we cannot sell alcoholic beverages, groups often bring their own and we provide glasses, ice, and atmosphere.

ADDITIONAL FOOD AND BEVERAGE ITEMS may be ordered for receptions and social hours at an additional charge — our Conference Coordinators will be happy to assist you.

SEE SAMPLE MENUS ON FOLLOWING PAGES >

SAMPLE DAILY MENUS

DAY ONE

BREAKFAST BUFFET

Chilled Fruit Juices
Freshly-Baked Breads & Scones
Bagels & Cream Cheese
Fresh Seasonal Fruits
Yogurt Bar with Granola & Dried Fruit
Hot Steel-Cut Oatmeal
Cold Cereals
Scrambled Eggs & Egg Whites
Applewood Smoked Bacon
Turkey Sausage
Breakfast Potatoes

Chef's Daily Special

Pecan-Glazed French Toast

Whipped Butter & Maple Syrup

LUNCH — MEXICAN TACO BAR

Flour & Corn Tortillas
Shredded Beef Birria
Shredded Ancho Chicken

Taco Toppings

Roasted Tomato Salsa
Guacamole, Sour Cream, Shredded Lettuce
Cheddar & Jack Cheeses
Jalapeños & Lime Wedges

Gulf-Style Rice & Pinto Beans
Tortilla Chips
Churros

SERVED DINNER

Carrot Dill Soup
Field Greens Salad with Red Wine Vinaigrette
Marsala Chicken Breast with Wild Mushrooms
Risotto Milanese & Seasonal Vegetables

Vegetarian Option

Kale and Mozzarella Ravioli
with Tomato-Basil Sauce

Dinner Rolls
Raspberry Cheesecake

DAY TWO

BREAKFAST BUFFET

Chilled Fruit Juices
Freshly-Baked Breads & Scones
Bagels & Cream Cheese
Fresh Seasonal Fruits
Yogurt Bar with Granola & Dried Fruit
Hot Steel-Cut Oatmeal
Cold Cereals
Scrambled Eggs & Egg Whites
Applewood Smoked Bacon
Pork Sausage
Cottage Potatoes

Chef's Daily Special

Buttermilk Pancakes
Multi-Grain Cranberry Pancakes
Whipped Butter & Maple Syrup

LUNCH — ITALIAN SOUP & SANDWICH BUFFET

Roasted Roma Tomato-Basil Soup
Mixed Greens with Cannellini Beans &
Creamy Basil-Red Wine Vinaigrette
Sicilian, Smoked Turkey &
Grilled Vegetable Sandwiches
Pasta Salad & Roasted Potato Salad
Marinated Olives & Cherry Peppers
Panna Cotta with Fresh Berries

SERVED DINNER

Roasted Eggplant Soup
Field Greens Salad with Balsamic Vinaigrette
Beef Tenderloin with Cabernet Reduction
Potato Gratin & Seasonal Vegetables

Vegetarian Option

Wild Mushroom Stroganoff
with Buttered Noodles

Assorted Rolls
Chocolate Flourless Torte

SAMPLE DAILY MENUS

DAY THREE

BREAKFAST BUFFET

Chilled Fruit Juices
Freshly-Baked Breads & Scones
Bagels & Cream Cheese
Fresh Seasonal Fruits
Yogurt Bar with Granola & Dried Fruit
Hot Steel-Cut Oatmeal
Cold Cereals
Scrambled Eggs & Egg Whites
Applewood Smoked Bacon
Chicken Apple Sausage
Hash Browns

Chef's Daily Special

Country Scramble with
Ham, Bell Peppers, Onions & Cheese

LUNCH — CHINESE-INSPIRED BUFFET

Mixed Field Greens with
Bean Sprouts, Mandarin Oranges, Fried Wontons
& Orange-Sesame Vinaigrette
Vegetable Spring Rolls
Spicy Orange Chicken
Wok-Style Pepper Steak
Vegetable Lo-Mein
Steamed White Rice
Chocolate-Dipped Fortune Cookies

SERVED DINNER

Roasted Vegetable Soup
Field Greens Salad with Champagne Vinaigrette
Filet of Salmon Provençal
Risotto Milanese & Seasonal Vegetables

Vegetarian Option

Pasta Primavera with
Tomato-Basil-Garlic Sauce

French Baguette
Lemon Cream Cake with Raspberry Sauce

DAY FOUR

BREAKFAST BUFFET

Chilled Fruit Juices
Freshly-Baked Breads & Scones
Bagels & Cream Cheese
Fresh Seasonal Fruits
Yogurt Bar with Granola & Dried Fruit
Hot Steel-Cut Oatmeal
Cold Cereals
Scrambled Eggs & Egg Whites
Applewood Smoked Bacon
Pork Sausage
Hash Browns

Chef's Daily Special

Buttermilk Pancakes & Blueberry Pancakes
Whipped Butter & Maple Syrup

LUNCH — PIZZA & PASTA BUFFET

Mixed Greens Salad with
Assorted Dressings
Caesar Salad
Marinated Olives
Chicken & Artichoke Pizza
Margherita Pizza
Penne with Italian Sausage
Fettucine Alfredo
Wild Berry Sorbet

SERVED DINNER

Butternut Squash Soup
Field Greens Salad with Sweet Balsamic Vinaigrette
Breast of Chicken with Cranberry-Mushroom Sauce
Wild Rice & Seasonal Vegetables

Vegetarian Option

Roasted Vegetable Wellington

French Baguette
Chocolate Truffle Cake

SOCIAL HOUR PACKAGES & COFFEE BREAK ADDITIONS

At the UCLA Lake Arrowhead Conference Center, you have the option of adding items to refreshment breaks or your group's social hour. Conference groups are not permitted to bring in any outside food, however, we have a nice variety of hors d'oeuvres and light snack selections from which to choose. The Conference Center does not sell alcoholic beverages, however, you may bring your own alcoholic and non-alcoholic beverages for social gatherings. We provide the social room, and supply the glasses, ice, and atmosphere. Groups are also invited to bring wine to enjoy with dinner.

SOCIAL HOUR PACKAGES

Many conferences hold social gatherings before or after dinner. Options for refreshments include:

The Veranda Package **\$9.50 per person**

- Garden-Fresh Vegetable Crudités with Two Specialty Dips
- Domestic and Imported Cheeses
- Fresh Seasonal Fruits
- Crackers and French Bread

The Fireside Package **\$19.00 per person**

- All items in the **Veranda Package**
- Hot Items Selected & Prepared by our Executive Chef

The Tavern Package **\$4.50 per person**

An assortment of cocktail snacks such as Pretzels, Nuts, and Crackers served in baskets along with one (1) Chef's Choice of Chips & Dip.

The Lakeside Package **\$7.50 per person**

A sweet selection of seasonal items such as assorted Petit Fours and Chocolate-Dipped Strawberries.

COFFEE BREAK ADDITIONS

Complimentary coffee service is available in your meeting room throughout the day. You may also order refreshments for your group to enjoy during meetings and breaks, and for an additional charge, you may add sweet rolls, cookies, fruit, juice, and sodas. Please inquire with our Conference Coordinators for more information.

- Sweet Rolls **\$8.75 per person**
- Freshly-Baked Cookies **\$5.50 per person**
- Whole Seasonal Fruit **\$4.00 per person**
- Cookie & Fruit Combo **\$9.50 per person**
- Bottled Juice **\$4.00 per person**
- Sodas, Individual **\$3.75 per person**

2016–2017 SUPPLEMENTAL SERVICE RATES

EARLY MEETING ROOM USE/LATE MEETING ROOM USE

Early Meeting Room Arrival (1:00 p.m. – 4:00 p.m.).....	\$20.00 per person
Early Meeting Room Arrival* (8:00 a.m. – 12:00 p.m.).....	\$60.00 per person
<i>*Includes Sweet Rolls & Lunch</i>	
Late Meeting Room Departure (12:00 p.m. – 4:00 p.m.).....	\$20.00 per person

COMMUTER RATES (per person)

Half-Day (Includes two meals).....	\$100.00 + tax	Full Day (Includes three meals).....	\$130.00 + tax
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EXTRA MEALS (per person)

Breakfast.....	\$26.00	Lunch.....	\$31.00	Dinner.....	\$43.00
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Altered Meal Times

Breakfast.....	\$5.00	Lunch.....	\$10.00	Dinner.....	\$15.00
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ADDITIONAL FOOD SERVICES (Per person rate charged for all attendees of conference)

Bottled Water.....	\$3.75	The Veranda Package.....	\$9.50
Bottled Juice.....	\$4.00	<i>Vegetable crudités, dips, cheeses, fresh fruit, crackers, and French bread.</i>	
Soda.....	\$3.75	The Fireside Package.....	\$19.00
Cookies.....	\$5.50	<i>The Veranda Package plus chef-selected hot items.</i>	
Fruit.....	\$4.00	The Lakeside Package.....	\$7.50
Cookies & Fruit.....	\$9.50	<i>A sweet selection of seasonal items such as assorted petit fours and chocolate-dipped strawberries.</i>	
Continental Breakfast.....	\$16.75		
Sweet Rolls.....	\$8.75		
The Tavern Package.....	\$4.50		
<i>Assorted cocktail snacks such as pretzels, nuts, and crackers, and one chef-selected chip 'n dip.</i>			

ADDITIONAL BREAKOUT ROOM CHARGES

\$250.00 per room per day for groups who need additional breakout rooms

(No charge for sleepers in meeting rooms)

150–200 Guests.....	5–6 Rooms	25–49 Guests.....	2–3 Rooms
100–149 Guests.....	4–5 Rooms	10–24 Guests.....	1–2 Rooms
50–99 Guests.....	3–4 Rooms		

(Allotted number of breakout rooms is based on availability.)

Frontier Village, Zen Deck, and Camp Ground Events (Until 10:00 p.m.).....	\$350.00 Flat fee
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BUSINESS SERVICES

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Over 10 copies (10 pages or more).....	\$.07 Each
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