



RESTAURANT | BAR

BANQUET & EVENT
PROPOSAL

ABOUT US

Thank you for choosing 1913 Restaurant + Bar at Hope Village Hotel to host your next special occasion. We are delighted to have the opportunity to craft a memorable experience for you and your guests.

1913 Restaurant & Bar is no ordinary restaurant. Named for the founding year of the City of Hope, 1913 is a place where every plate is thoughtfully curated to nourish one's body, heart, spirit, and soul. Executive Chef Christian Eggerling and his diverse team of culinary talent make healthy food fun, but never boring. Fresh wild-caught seafood, locally sourced meat, garden-vegetables, decadent desserts, curated wine list and craft cocktails make 1913 the ideal destination for any occasion. Private events can be experienced in our modern and elegant restaurant or outside on the patio with a perfect view of the local foothill mountains. Whether you are a team member, local or visitor to our historic campus - our commitment to locally farmed, sustainability-focused food is not just a pledge, it is a promise.





VENUE

MAIN DINING CAPACITY: 55

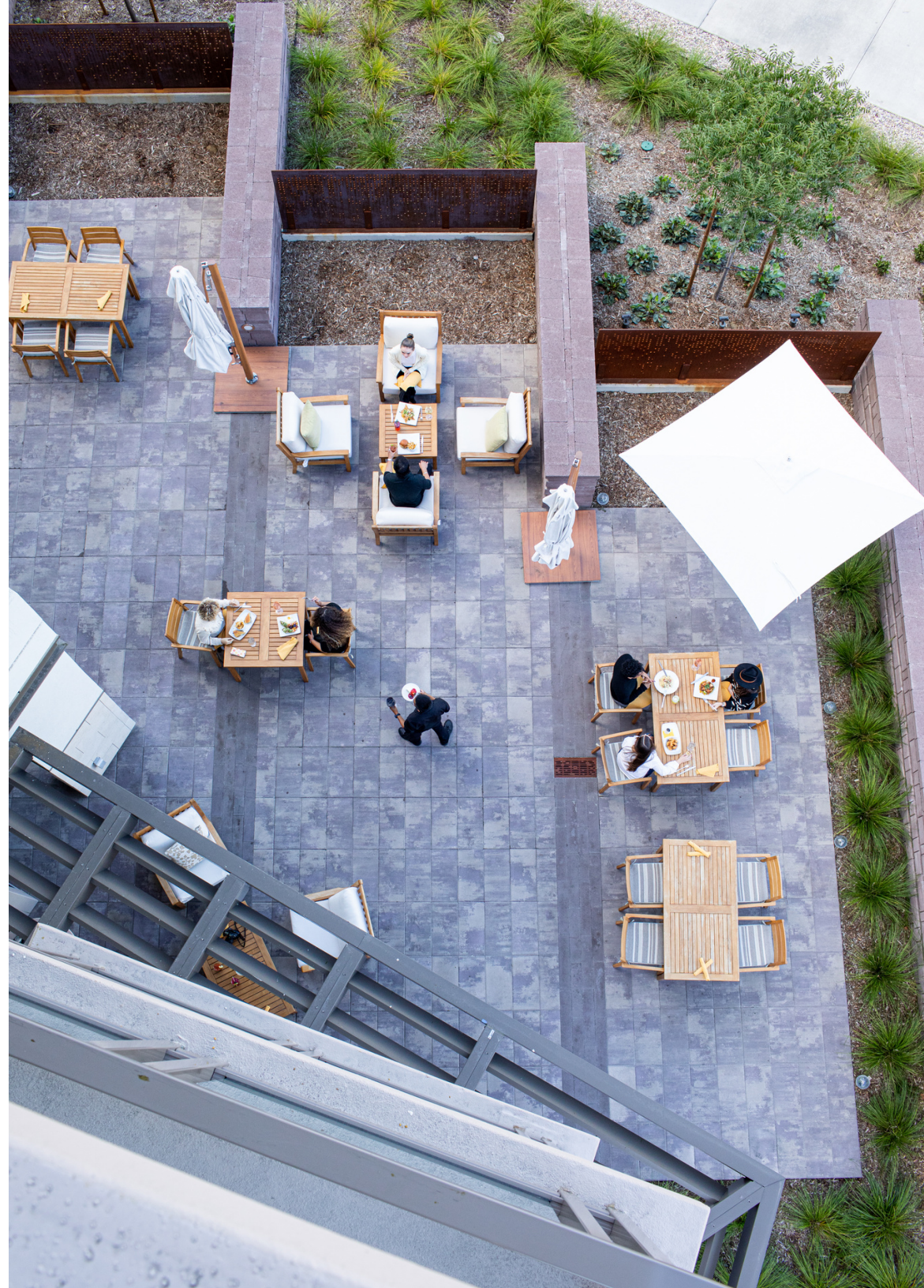
Our dining room is the perfect venue for your next milestone celebrations, with an inviting ambiance that is sure to impress your guests.

The design is elegant and stylish, with comfortable furnishings, warm lighting and tasteful decor that create an intimate setting for any event.

VENUE

OUTDOOR PATIO CAPACITY: 60

Welcome to our stunning patio, the ideal space for your outdoor festivities. The patio is spacious and versatile and can be configured to suit your specific needs, with flexible seating and table arrangements. The outdoor setting is enhanced by the natural beauty of the surrounding mountains that is sure to leave a lasting impression.



VENUE

CONFERENCE ROOM / PDR CAPACITY: 24

Set the stage for your next successful meeting with our purpose-built conference room that can host up to 24 seated guests for business gatherings, events and dining experiences. Featuring configurable seating arrangements and high-definition HDMI-compatible TV for presentations, the space is designed for your focus and efficiency.



RECEPTION

SELECT FROM THE FOLLOWING

3 for \$18 | 4 for \$24 | 5 for \$30



—APPETIZERS—

- Avocado Crostini
- Loaded Hummus
- Salmon Tartare
- Sweet Hot Shrimp
- Sliders
- Married Meatballs
- Papa Rellena

—ADDITIONS—

- Cheese Board \$80
- Charcuterie Board \$120

LUNCH PRIX-FIXE



STANDARD \$25 PER GUEST

—STARTER— (choice of)

House Salad
mixed greens with balsamic vinaigrette

OR

Tomato & Roasted Pepper Bisque
basil oil, batard cheesy croutons

—MAIN— (choose one)

Chicken & Avocado
ABF chicken breast, bacon, avocado,
tomato, lemon aioli, sourdough

Roasted Vegetable Panini
yellow squash, Japanese eggplant, red
onion, zucchini, arugula, almond romesco
sauce, mozzarella, sourdough

Picnic Tuna
wild caught albacore, Havarti, cornichon,
iceberg, toasted sourdough

PREMIUM \$35 PER GUEST

—STARTER— (choice of)

Lantern Salad
romaine, peppers, haricot verts, Asian pear,
crispy wonton, honey-citrus dressing

OR

Tomato & Roasted Pepper Bisque
basil oil, batard cheesy croutons

—MAIN— (choose one)

Prime Rib French Dip
CAB slow-cooked ribeye roast, horseradish
sauce, rocket arugula, rustic batard, au jus

Muffaletta
capicola, mortadella, uncured ham, oven-
roasted turkey, provolone, tomato, olive
salad, iceberg, batard bread

Portabella Mushroom Burger
mozzarella, roasted red pepper, basil,
remoulade, onion rings, brioche bun

DINNER PRIX-FIXE



STANDARD

\$45 PER GUEST

—STARTER—

(choice of)

Antipasta

farro, salami, prosciutto, bocconcini, cherry tomato, cucumber, red onion, French radish, olive salad, mamma mia dressing

OR

Tomato & Roasted Pepper Bisque

basil oil, batard cheesy croutons

—MAIN—

(choose one)

Macadamia Mahi Mahi

forbidden rice, mango, pineapple, jicama

Peruvian Chicken

fresh oven-roasted Jidori chicken, yellow squash, aji verde, pickled red onion, forbidden rice

Four Cheese

Pecorino Romano, fontina, fresh mozzarella ricotta, basil, penne, marinara

—DESSERT—

Cheesecake

PREMIUM

\$55 PER GUEST

—STARTER—

(choice of)

Lantern Salad

crisp romaine, peppers, haricot verts, Asian Pear, crispy wonton, honey-citrus dressing

OR

Prawn Bisque

basil oil, batard cheesy croutons

—MAIN—

(choose one)

Miso Salmon

wild caught Canadian salmon, harissa couscous, aged balsamic marinated cherry tomatoes, basil oil, asparagus

Steak Oscar

jumbo crab, asparagus, bearnaise sauce, shallot potato puree

Wild Mushroom & Truffle Risotto

hen of the wood, squash blossoms, English sweet peas, shallots

—DESSERT—

Lemon Raspberry Tower Cake

BREAKFAST BUFFET

\$25 PER PERSON
available until 9am daily



OMELETTE STATION

build your own with fresh seasonal ingredients

Huevos Ranchero

Chilaquiles

Lemon Ricotta Pancakes

Minnie Vegetable Frittatas

Country Potatoes

Cinnamon Rolls

Blueberry Scones

Assorted Pastries

LUNCH BUFFET



\$40/PERSON
\$50/PERSON

PICK 2 FROM EACH CATEGORY
PICK 3 FROM EACH CATEGORY

—COLD—

Market Salad

seasonal roasted vegetables, arugula,
mango citrus dressing

Strawberry Feta Spinach Salad

almonds, honey citrus dressing

Lantern Salad

crisp romaine, peppers, haricot verts,
Asian Pear, crispy wonton, honey-citrus
dressing

Cheese Board

assorted artisanal cheese and
accoutrements

—SWEET—

Fresh Baked Cookie

Carrot Cake Bites

Salted Caramel Apple Barst

—HOT—

Cuban Sliders

mojo ajo pork, smoked ham, swiss & pickle
chips

Chicken & Avocado

rosemary grilled ABF chicken breast,
bacon, avocado, tomato, garlic aioli, French
baguette

H&H Sandwich

Moroccan spiced ABF grilled chicken,
tzatziki, bacon, arugula, tomato, avocado,
cucumber

Grilled Cheese

fresh mozzarella, burrata, heirloom
tomatoes

Harissa Honey Chicken

pearl couscous, arugula, cucumber, feta,
olives, pickled onions, cherry tomato, Greek
dill sauce

DINNER BUFFET



\$50/PERSON
\$60/PERSON

PICK 2 FROM EACH CATEGORY
PICK 3 FROM EACH CATEGORY

—COLD—

Salmon Nicoise

herbed fingerling potatoes, green beans, egg, French radish, cherry tomato, red onion, champagne, dressing, dill, olives

Shrimp Louie

iceberg, egg, cherry tomato, avocado

Classic Caesar

baby gem, pepitas, parmesan, batard croutons

Cheese Board

assorted artisanal cheese and accoutrements

—SWEET—

Fresh Baked Cookie

Carrot Cake Bites

Salted Caramel Apple Barst

—HOT—

Salmon Medi

fresh wild caught Canadian salmon, harissa couscous, marinated cherry tomato with aged balsamic, basil oil, asparagus

Wild Mushroom Risotto

hen of the wood, squash blossoms, English sweet peas, shallots

4 Cheese Pasta

mozzarella, fontina, pecorino romano, ricotta, penne pasta, vodka sauce

Jidori Stuffed Chicken

spinach, hen of the wood, roasted red pepper sauce

REFRESHMENT PACKAGE

\$15 PER PERSON
perfect for conferences and meetings



Assorted Pastries

Fresh Baked Cookies

Fresh Cut Fruits



Beverages (choice of 2):

Orange Juice

Apple Juice

Coffee

Iced/Hot Tea

Infused Water

BEVERAGE PACKAGES



—OPEN BAR—

BEER AND WINE

1 hour	\$15 per person
2 hour	\$25 per person
3 hour	\$35 per person
4 hour	\$45 per person

WELL SPIRITS

1 hour	\$20 per person
2 hour	\$30 per person
3 hour	\$40 per person
4 hour	\$50 per person

PREMIUM SPIRITS

1 hour	\$25 per person
2 hour	\$35 per person
3 hour	\$45 per person
4 hour	\$55 per person

BATCHED COCKTAIL PROGRAM

Inquire about current seasonal selection

NON-ALCOHOLIC BEVERAGE PACKAGE

\$7 PER PERSON (select 3)

Iced/Hot Tea

Coffee

Juice (Apple/OJ)

Soda (reg/diet)

Fruit or Citrus Infused Water

For most recent selection and pricing for hosted or cash bar please check our online [beverage menu](#)

RENTALS AND OTHER SERVICES



We offer a wide range of rental and other services including but not limited to:

Floral	As quoted
Cocktail Table	\$20 each
Table Linen	Varies
Audio Visual	As quoted
Security	As quoted
Decoration and Set Up	As quoted



We can customize our offerings to fit your specific event needs. Our team of experienced event professionals will work closely with you to create an event as you envisioned.

POLICIES

MINIMUM GUARANTEE

Depending on the season and day of the week, there may be a minimum spend guarantee for booking. The food and beverage minimum charge must be met in full during the time of the event and cannot be carried over. If the minimum is not met, the remaining balance will be charged as a room fee.

GUEST COUNT GUARANTEE

Final guest count must be confirmed no less than 72 hours prior to the start of the event. Once confirmed, the final guest count can only increase but not decrease. The guaranteed guest count plus any additional attendees will be used to calculate the final bill.

MENU SELECTION AND PRICING

Final food and beverage menu selection must be confirmed and received no later than 7 days prior to the start of the event. Changes can be made no less than 72 hours prior to the start of the event. Prices are guaranteed for up to 90 days after the agreement has been signed. Menus are subject to change based on product availability and seasonality.

DEPOSIT

A completed credit card authorization is required to confirm all bookings. Depending on the type of event, up to 50% deposit may be necessary.

CANCELLATION

Credit card pre-authorization is required upon contract signing, and cancellation requests must be made at least 72 hours before the event start; otherwise, a penalty fee of 25% of the total contract (BEO) amount will be assessed.

POLICIES

SERVICE CHARGE AND SALES TAX

A 20% service charge plus applicable local and state tax will be added to the final subtotal for food, beverage, and rentals. Note that mandatory service charge is taxable under California state law.

OUTSIDE FOOD AND BEVERAGE

Our policy does not allow for outside food or beverages. Violation may result in service and/or clean up charge assessed on the final bill.

CORKAGE AND CAKE FEE

\$15 per 750ml bottle with a maximum limit of 1 bottle per every 10 guests. Beer and liquor are not allowed. Outside desserts are subject to \$2 charge per guest.

CONFERENCE ROOM BOOKING FEES

Standard allotment for conference room bookings is 4 hours, with the possibility of extension upon request and subject to availability. A nonrefundable room fee of \$100 for meetings and \$200 for meetings with dining options is required. Please note that these fees are strictly for booking purposes and cannot be used as credits for dining or other services.

DECORATIONS

All decorations must meet Fire Department regulations and cannot be flammable. Advance notice is required to schedule time for decorations. Our team can also assist with set up for a fee. Client is responsible for clearing all decorations after the event, otherwise a clean up fee will be assessed.

DAMAGE

The contracted client is responsible for the conduct of their guests and agrees to pay all damages arising from the occupancy or use of the facilities by the client and client's contractors, guests and any person(s) present at the function. Payment for damages shall be due immediately upon receipt of the restaurant invoice.