



RESTAURANT | BAR

PRIVATE EVENT
SUMMER 2024

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

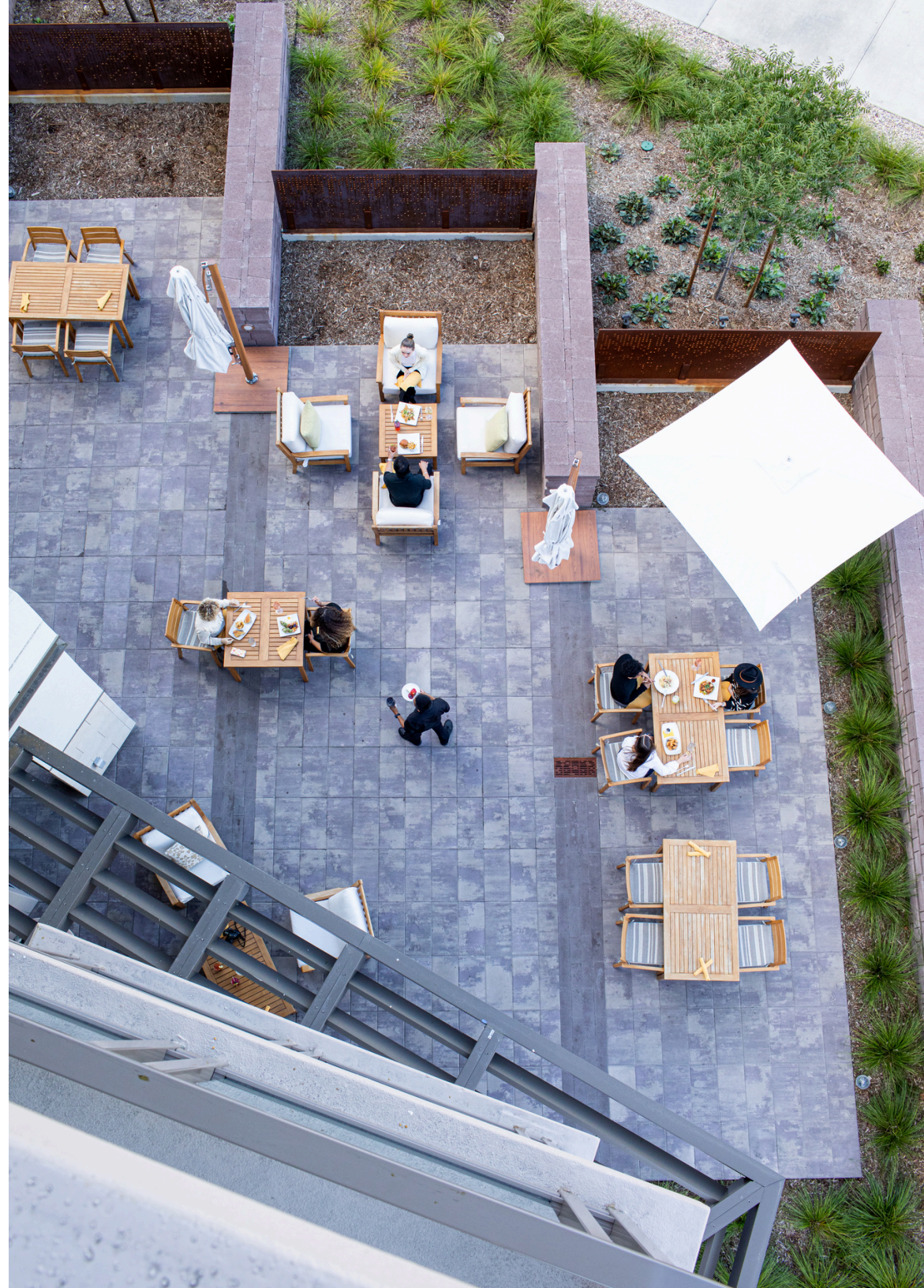
Our dining room is the perfect venue for your next milestone celebrations, with an inviting ambiance that is sure to impress your guests.

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



—APPETIZER—

- Peach Crostini
- Loaded Hummus
- Guacamole Fresco
- Midnight Spring Rolls
- Luxe Sliders
- Married Meatballs
- Papa Rellena



—ADDITIONS—

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

LUNCH PRIX-FIXE



STANDARD \$20 PER GUEST

—STARTER— (choice of)

Milan Summer Salad

peach, strawberry, blackberry, feta, spinach,
arugula, granola, balsamic vinaigrette

Baked Potato Cheddar Soup

Yukon potato, uncured bacon
green onions, cream

—MAIN— (choose one)

Chicken Ciabatta

ABF chicken breast, bacon, avocado,
tomato, lemon aioli, green leaf

Roasted Vegetable Focaccia

Japanese eggplant, yellow squash, zucchini,
burrata, red onion, almond romesco,
balsamic glaze

The Club

ABF turkey breast, hickory ham, tomato,
green leaf, mayo, sourdough

PREMIUM \$25 PER GUEST

—STARTER— (choice of)

Lantern Salad

ABF chicken, Asian pear, red & yellow
matchstick pepper, haricot vert, crispy
wonton, honey-citrus dressing

Clam Chowder

Manila clams, Yukon potato, celery, cream

—MAIN— (choose one)

Roasted Turkey BLTA

oven-roasted ABF turkey breast, uncured
bacon, green leaf, sourdough

Bistro Flank Steak Sandwich

fontina, beefsteak tomato, caramelized
onions, arugula, balsamic glaze,
rosemary focaccia

Portabella Mushroom Burger

mozzarella, roasted red pepper, basil,
remoulade, onion rings, brioche bun

DINNER PRIX-FIXE



STANDARD

\$40 PER GUEST

—STARTER— (choice of)

Milan Summer Salad

peach, strawberry, blackberry, feta, spinach,
arugula, granola, balsamic vinaigrette

Baked Potato Cheddar Soup

Yukon potato, uncured bacon,
green onions, cream

—MAIN— (choose one)

Almond Crusted Mahi Mahi

spicy mango salsa, Jasmine rice,
basil coconut sauce

Aji Verde Chicken

oven-roasted Jidori chicken, yellow squash,
zucchini, pickled red onions, cilantro rice

Four Cheese

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

—DESSERT— Cheesecake

PREMIUM

\$55 PER GUEST

—STARTER— (choice of)

Lantern Salad

marinated ABF chicken, Asian pear, red &
yellow matchstick pepper, haricot vert, crispy
wonton, honey-citrus dressing

Clam Chowder

Manila clams, Yukon potato, celery, cream

—MAIN— (choose one)

Miso Salmon

wild-caught Scottish salmon, rainbow chard,
forbidden rice, lemon sauce

Steak Oscar

jumbo crab, asparagus, hollandaise,
shallot potato puree

Wild Truffle Bucatini

hen of the wood, cremini,
English sweet peas, cream

—DESSERT— Lemon Raspberry Tower Cake

BREAKFAST BUFFET

\$25 PER PERSON
(available until 11am daily)



OMELETTE STATION

build your own with fresh seasonal ingredients

Huevos Ranchero

Cinnamon Rolls

Chilaquiles

Blueberry Scones

Lemon Ricotta Pancakes

Assorted Pastries

Country Potatoes

Fresh Seasonal Fruits



LUNCH BUFFET

\$30/PERSON
\$40/PERSON

PICK 4
PICK 6



—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



—HOT—

Cuban Sliders

mojo de ajo pork, smoked ham, swiss

Chicken & Avocado

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

California Croissant

hickory ham, oven-roasted turkey, uncured
bacon, cheddar, tomato, onion, mayo

Harissa Honey Chicken

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

—SWEET—

Fresh Baked Cowboy Cookies

Carrot Cake Bites

Salted Caramel Apple Bars

DINNER BUFFET

\$50/PERSON

PICK 4

\$60/PERSON

PICK 6

—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, croutons

Milan Summer

seasonal berries, peaches, spinach, granola, feta, balsamic vinaigrette

Charcuterie Board

artisanal cheese and imported meats

—HOT—

Salmon Medi

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

4 Cheese Pasta

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

Jidori Stuffed Chicken

spinach, hen of the wood, roasted red pepper sauce

Hibachi Steak

soy garlic hanger steak, asparagus, shiitake, wasabi potato puree and pesto

—SWEET—

Fresh Baked Cookie

Carrot Cake Bites

Salted Caramel Apple Barst



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

CAMPUS BEER AND WINE CATERING

(at least 7 days notice)

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

Additional: \$100 permit filing fee and labor as quoted



RENTALS AND OTHER SERVICES



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

Banquet Tables	Varies
Chairs	Varies
Table Linen	Varies
Cocktail Table + Linen	\$20 each
PA System + Bluetooth	\$50
Floral	As quoted
Security	As quoted



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 and will be distributed directly to our team members.

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.