



# Sheraton Fairplex Hotel & Conference Center Conference Center Packages



## Meet me there... Choices, Value and Productivity

The Sheraton Fairplex Conference Center provides complete meeting packages (CMP) tailored to your group's needs. The package includes: meeting space, audio-visual presentation services, and meals in our McKinley's Restaurant, continuous refreshment breaks, and all applicable service charges. These packages allow your guests to take advantage of every aspect of our full-service conference center and hotel — whether you're having a corporate meeting, training session, or special event. Our packages provide a single, per-person price for everything you might need for your next meeting or event. No added service charges, gratuities, or other unexpected expenses.

### Executive Conference Rooms:

Set to your specifications with ergonomic chairs, tackable wall strips hard surface, no glare conference tables, pencils, and candies. A meeting tool kit provides all the necessities such as markers, paper clips, stapler, pushpins and more. Conference rooms reserved for more than one day are reserved on a 24 hour basis. One in-house telephone is available for local calling. High-speed Internet connectivity is available throughout the conference center.

A dedicated Hotel Conference Planner providing a single-source contact will be assigned to your event for your many needs.



# COMPLETE MEETING PACKAGES (CMP)

## ALL MEETING PACKAGES INCLUDE

- Assigned meeting space
- Audiovisual equipment: 1700 lumen LCD projector, projection screen, flip chart with markers
- Continuous refreshment breaks
- Personalized assistance from a conference planner & audiovisual technician
- Business services including self-service copies, faxes
- High-speed internet access
- Parking
- Outdoor park like areas for teambuilding and relaxation

## MEETING CHOICES

### ALL DAY MEETING PACKAGE

**\$135.00**

(Inclusive, per-person pricing offers)

- § Buffet Breakfast
- § Morning Break Service
- § Buffet Lunch
- § Afternoon Break Service
- § Dinner Buffet
- § Continuous refreshment break

### MODIFIED ALL DAY MEETING PACKAGE

**\$110.00**

(Inclusive, per-person pricing offers)

- § Buffet Breakfast
- § Morning Break Service
- § Buffet Lunch
- § Afternoon Break Service
- § Continuous refreshment break

## HALF DAY MEETING PACKAGES

(Inclusive, per-person pricing offers)

### MORNING or AFTERNOON HALF DAY PACKAGE

**\$65.00**

- § Morning OR Afternoon Break Service
- § Buffet Breakfast OR Lunch
- § Continuous refreshment break

### HALF DAY MEETING PACKAGE- BREAK ONLY

**\$35.00**

- § Morning OR Afternoon Break Service

All menus, including your break service, are rotational and offer a wonderful variety of healthy, hearty and delicious selections to satisfy each attendee. If the packages above do not meet your group needs please let us know, we are happy to customize a package for you.





# Sample Menus

Continuous refreshment service includes freshly brewed Starbucks regular and decaffeinated coffee, Tazo tea assortment, bottled water offered with each package for the duration of your meeting.

## Monday

### Breakfast

freshly brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice, house baked pastries and breakfast breads, fruit preserves, honey and sweet butter Smokehouse Bacon, egg, and aged cheddar on a fresh buttermilk biscuit

### AM break

sliced seasonal fruit  
roasted almonds  
house blended fruit smoothies

### Lunch

Choice of chef's selection of house made soups and sandwich craft offerings  
assortment of gourmet sliced meats and cheeses  
sliced vine-ripe tomato, green leaf lettuce, sweet Bermuda onions, and pickles  
whole grain mustard, Dijon mustard, and mayonnaise  
assorted sliced breads, Kaiser rolls, focaccia

### "Steel bowl salad bar"

Choose from our salad bar selections to be hand tossed by your chef attendant

### Entrée

Ricotta ravioli, grilled tomato, basil  
Grilled chicken breast, wild mushroom, roasted tomato, and eggplant caponata  
Assorted mini cupcakes, s'more pops, NY style cheesecake with fresh berries

### PM Break

Freshly Popped corn trail  
Create your own blend from  
Dried fruit  
Smoked paprika, parmesan cheese, black salt

### Dinner

Mixed market baby greens with roasted red pearl onions, toasted almonds, crumbled fresh goat cheese, and white balsamic vinaigrette  
French bean salad with caramelized sweet onions, roasted roma tomato, meyer lemon and extra virgin olive oil  
Vine ripened tomato, charred red onion and roasted chili in epazote oil  
Grilled ruby trout with fresh herb kalamata vinaigrette  
Pan roasted natural chicken breast with roasted sweet pepper walnut sauce  
Sustainable market vegetable and starch

Fruit tart with fresh whipped cream  
Ny style cheesecake





## Tuesday

### Breakfast

freshly brewed Starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice, house baked pastries and breakfast breads, fruit preserves, honey and sweet butter  
House made corned beef hash and egg breakfast sliders

### AM Break

exotic juice shots  
amaretto biscotti, house baked cookies

### Lunch

Choice of chef's selection of house made soups and sandwich craft offerings  
assortment of gourmet sliced meats and cheeses  
sliced vine-ripe tomato, green leaf lettuce, sweet bermuda onions, and dill pickles  
whole grain mustard, Dijon mustard, and mayonnaise  
assorted sliced breads, Kaiser rolls, focaccia

### "Steel bowl salad bar"

Choose from our salad bar selections to be hand tossed by your chef attendant

### Entrée

Roasted corn, shiitake and thyme risotto  
Sesame crusted salmon, soy ginger glaze

Chocolate ganache cake, mini apple tarts, blondie bites

### PM Break

Warm Griddle Brownies

### Dinner

Orecchiette pasta salad with roasted artichoke, kalamata olives, haricots verts and asiago cheese  
Farm greens with fennel, green onion and smoked tomato vinaigrette  
Traditional caesar salad with white anchovies

Potato gnocchi with gulf shrimp, arugula and tiny tomatoes  
Fennel roasted chicken breast with lemon pinot grigio broth

Sustainable market vegetable and starch

tiramisu and cannoli  
chef's select assorted desserts





## Wednesday

### Breakfast

freshly brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice,  
house baked pastries & breakfast breads, fruit preserves, honey and sweet butter  
Steel Cut Oatmeal Bar; raisins, dates, brown sugar, maple syrup, dried fruit and fresh berries

### AM Break

breakfast breads including banana nut, carrot, orange poppy  
house baked petit croissants and petit pain au chocolate

### Lunch

Choice of chef's selection of house made soups and sandwich craft offerings  
assortment of gourmet sliced meats and cheeses  
sliced vine-ripe tomato, green leaf lettuce, sweet bermuda onions, and dill pickles  
whole grain mustard, Dijon mustard, and mayonnaise  
assorted sliced breads, kaiser rolls, focaccia

### "Steel bowl salad bar"

Choose from our salad bar selections to be hand tossed by your chef attendant

### Entrée

Truffle roasted fingerling potatoes  
Roasted citrus sage marinated turkey breast

Italian rum cake, pecan nut bars, fudge nut pop

### PM Break

Warm Corn Chips  
Fresh tomato salsa, authentic guacamole

### Dinner

Crisp cole slaw  
Iceberg, teardrop tomato and sweet pepper salad with chipotle ranch dressing  
Penne pasta salad with tomato, green onion and crumbled blue cheese

Bbq pulled pork with vinegar bbq sauce and soft brioche rolls  
Char grilled chicken breast with grilled tomato and shallot

sustainable market vegetable and starch

cheddar jalapeno corn bread

apple crisp





## Thursday

### Breakfast

freshly brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice, house baked pastries and breakfast breads, fruit preserves, honey and sweet butter mini croissant, egg and chicken sausage sandwich

### AM Break

Fresh baked mini donuts  
Vanilla, raspberry, cinnamon topping

### Lunch

Choice of chef's selection of house made soups and sandwich craft offerings  
assortment of gourmet sliced meats and cheeses  
sliced vine-ripe tomato, green leaf lettuce, sweet bermuda onions, and dill pickles  
whole grain mustard, Dijon mustard, and mayonnaise  
assorted sliced breads, kaiser rolls, focaccia

### "Steel bowl salad bar"

Choose from our salad bar selections to be hand tossed by your chef attendant

### Entrée

Five spice rubbed pork loin  
Lemongrass scented jasmine rice

Lemon torte, mini crème brûlée tart

### PM Break

Assorted Mini Cupcakes

### Dinner

Spicy udon noodle salad with sesame ginger dressing  
Wild mushroom and miso soup with dulce seaweed  
Mizuna, tot soi, spicy kim chee, roasted peanuts with thai peanut dressing

asian chicken skewers with sweet soy glaze and green onion  
soy soaked salmon with citrus ponzu dipping sauce

sustainable market vegetable  
lime leaf infused jasmine rice

White chocolate Hawaiian Cake





## Friday

### Breakfast

freshly brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice, house baked pastries and breakfast breads, fruit preserves, honey and sweet butter grilled focaccia breakfast sandwich; eggs, cured tomato, green onion, goat cheese

### AM Break

Fruit on a stick

Mango, pomegranate chili glaze

Kiwi, grenadine essence

Strawberry, chocolate sauce

### Lunch

Choice of chef's selection of house made soups and sandwich craft offerings  
assortment of gourmet sliced meats and cheeses  
sliced vine-ripe tomato, green leaf lettuce, sweet bermuda onions, and dill pickles  
whole grain mustard, Dijon mustard, and mayonnaise  
assorted sliced breads, kaiser rolls, focaccia

### "Steel bowl salad bar"

Choose from our salad bar selections to be hand tossed by your chef attendant

### Entrée

Rosemary chicken brochette

Roasted seasonal vegetables

Tiramisu, chocolate mousse shots

### PM Break

selection of domestic and imported cheeses

artisanal breads, crackers and crostini

### Dinner

For this custom menu, our chef offers the freshest ingredients supplied by our own one acre, "McKinley's Farm", located on our Fairplex campus. We take advantage of the finest seasonal fruits, vegetables and herbs that the Southern California climate has to offer. The menu will include three salads/starters; two hot entrees, starch, vegetable; and dessert. Find samples of your entrées below.

shredded kurabota pork shoulder with tomatillo salsa and lime cabbage slaw

seared "white tuna" with roasted fennel saffron broth

grilled organic chicken breast with wild spring mushroom green onion ragout

sustainable market vegetable and starch

assorted petit desserts

summer berry tartlet

