



THE OASIS
AT DEATH VALLEY
2025
CATERING MENU

BREAKFAST

PRICED PER PERSON / 20 GUEST MINIMUM

BUFFET ENHANCEMENTS

OASIS CONTINENTAL BUFFET

\$34.16 / PP

- Selection of Chilled Juices
- Sliced Whole & Seasonal Fruits & Berries
- Assorted Pastries
- Croissants
- Butter & Preserves
- Greek Yogurt
- House Made Granola
- Regular & Decaffeinated Coffee
- Selection of Hot Tea

DEATH VALLEY BUFFET

\$50.02 / PP

- Selection of Chilled Juices
- Sliced Whole & Seasonal Fruits & Berries
- Assorted Pastries
- Croissants
- Butter & Preserves
- Scrambled Eggs
- Smoked Bacon
- Breakfast Potatoes with Peppers & Onions
- Regular & Decaffeinated Coffee
- Selection of Hot Tea

BREAKFAST BURRITO

\$219.60 / DOZEN

Flour Tortilla | Scrambled Eggs
Sausage | Cheddar | Black Beans
Sour Cream & Salsa

BREAKFAST SANDWICH

\$190.32 / DOZEN

Smoked Bacon | Fried Eggs
Cheddar | Roasted Tomato Spread
Croissant

FRENCH TOAST

\$25.74 / PP

Powdered Sugar | Maple Syrup

OATMEAL

\$13.42 / PP

Steel Cut Oatmeal | Brown
Sugar | Dried Cranberries
Walnuts | 2% Milk

BUILD YOUR OWN GREEK YOGURT PARFAIT

\$18.30 / PP

Yogurt | House Made Granola | Berries

OMELETTE STATION

\$36.60 / PP

CHEF ATTENDANT IS REQUIRED.

ALL OMELETTES ARE MADE TO ORDER FROM THE FOLLOWING:

Sautéed Mushrooms | Onions | Peppers | Baby Spinach | Tomatoes
Ham | Bacon | Sausage | Cheddar | Pepper Jack | Swiss

BREAKFAST



THE OASIS
AT DEATH VALLEY

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

BREAKS

PRICED PER PERSON / 20 GUEST MINIMUM

ALL DAY BREAK PACKAGE

\$81.74 / PP

MORNING

Assorted Chilled Juices | Sliced Whole & Seasonal Fruit
Assorted Pastries | Butter & Preserves
Coffee & Tea for One Hour

MID - MORNING

Build Your Own Yogurt Parfait with House Made Granola & Fresh Berries | Iced Tea

AFTERNOON

Pick Two:
Assorted Cookies | Warm Jumbo Pretzels with Mustard Sauce | Assorted Candy Bars | Red Pepper Hummus with Kettle Chips

A LA CARTE / PP

HOUSE MADE RED PEPPER HUMMUS
WITH PITA CHIPS
\$24.40 / PP

BOWL OF MIXED NUTS
\$22 / PP

KETTLE CHIPS WITH BOURSIN
RANCH DIP
\$18.30 / PP

FRESH FRUIT WITH HONEY DRIZZLE
\$29.28 / PP

A LA CARTE / DZ.

COOKIES
\$79.30 / DZ

BROWNIES
\$79.30 / DZ

JUMBO SOFT PRETZELS WITH
MUSTARD SAUCE
\$61 / DZ

ASSORTED DANISHES
\$61 / DZ

BREAKS

\$39.04 / PP

HEALTHY BREAK

House Made Red Pepper Hummus with Pita Chips
Celery Sticks | Carrot Sticks | House Made Trail Mix
Fresh Fruit with Honey Drizzle

SWEET & SALTY

Chocolate Chip Cookies | Brownies | Popcorn
Kettle Chips with Boursin Ranch Dip

SIMPLY SALTY

Bowl of Mixed Nuts | Arcadian Spicy Mix | Dry Roasted Peanuts | Pretzels | Chex Mix | Popcorn

BEVERAGES BILLED ON CONSUMPTION

COFFEE STATION

COFFEE | DECAFFINATED COFFEE | HOT TEA STATION
\$109.80 / GAL

ASSORTED JUICES
\$7.32 / EACH

ASSORTED SOFT DRINKS
\$7.32 / EACH

ICED-TEA & LEMONADE
\$91.50 / GALLON

BREAKS

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)



THE OASIS
AT DEATH VALLEY

LUNCH

PRICED PER PERSON / 20 GUEST MINIMUM

BOXED LUNCHES \$35.38

ORDER MUST BE PLACED 48
HOURS IN ADVANCE

ALL BOXED LUNCHES INCLUDE:

CHOICE OF SANDWICH
POTATO CHIPS
WHOLE FRUIT
COOKIE

BOTTLED WATER
INSULATED LUNCH BAG

GRILLED CHICKEN

Grilled Chicken | Cheddar | Lettuce
Tomato | Onion

CLUB

Bacon | Smoked Turkey
Swiss | Lettuce | Tomato | Onion

HAM & SWISS WRAP

Ham | Swiss | Lettuce | Tomato | Onion
Tortilla

VEGAN WRAP

Spinach | Red Pepper Hummus
Lettuce | Tomato | Red
Onion | Spinach Flour Tortilla

EXECUTIVE DELI BUFFET \$68.32

20 PERSON MINIMUM
AVAILABLE UNTIL 2PM

MIXED GREEN SALAD

Field Greens | Cucumber | Tomato
Croutons
Choice of Ranch or Balsamic Dressing

BUILD YOUR OWN SANDWICH BAR

SLICED SIRLOIN
GRILLED CHICKEN
SHAVED TURKEY BREAST

BACON
HAVARTI
SWISS

FRESH MOZZARELLA
LETTUCE
ARUGULA
TOMATO
ONION

PESTO AIOLI
GORGONZOLA SPREAD
AVOCADO MAYONNAISE

CIABATTA ROLLS
MULTIGRAIN
BAGUETTE

KETTLE CHIPS WITH
CHEF'S RED PEPPER DIP
ICE TEA & LEMONADE

BACKYARD BBQ BUFFET \$75.74

20 PERSON MINIMUM
AVAILABLE UNTIL 2PM

CHEF ATTENDANT REQUIRED

ONLY SERVED OUTDOORS

GRILLED POTATO SALAD

BAKED BEANS

COLESLAW

ALL BEEF HOT DOGS

HAMBURGERS

VEGGIE BURGERS

HOT DOG AND HAMBURGER
BUNS

KETTLE CHIPS WITH RED
PEPPER DIP

CHEDDAR, SWISS, HAVARTI
CHEESE

LETTUCE, TOMATO, ONION
RELISH, MAYONNAISE

ICED TEA & LEMONADE

LUNCH



THE OASIS
AT DEATH VALLEY

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HAND PASSED HORS D'OEUVRES
50 PIECES PER ORDER

RECEPTION

CUCUMBER CUP STUFFED WITH
SMOKED SALMON \$427

TENDERLOIN WITH WASABI
CREAM ON WONTON CRISP \$366

SPICY SHRIMP SHOOTERS \$427

ROASTED VEGETABLE SKEWERS
\$274.50

TOMATO CAPRESE SKEWERS
\$274.50

POKE CUP \$427

MINI CRAB CAKES WITH
REMOULADE SAUCE \$427

CHICKEN POT STICKERS WITH
THAI CHILI SAUCE \$366

SPINACH & FETA SPANAKOPITA
WITH TZATZIKI SAUCE \$427

GRILLED SHRIMP WITH MANGO
GLAZE \$427

VEGETABLE SPRING ROLLS
\$396.50

PROSCIUTTO & BLUE CHEESE
BACON WRAPPED DATES
\$427

RECEPTION DISPLAYS
PRICE / PER PERSON

ANTIPASTO \$29.28 / PP

Herb Grilled Portobello
Mushrooms | Yellow Squash | Zucchini
Asparagus | Red Onion | Roasted Roma
Tomatoes | Salami | Imported olives
Parmigiano Reggiano | Mozzarella | Crusty
Breads | Herb Olive Oil | Balsamic Vinegar

**ARTISAN CHEESE BOARD
\$29.28 / PP**

Selection of Artisan Cheeses
Berries | Grapes | Seasonal Fresh Fruit | Baguettes
Crackers

CRUDITÉ \$23.18 / PP

Broccoli | Peppers | Celery | Cucumbers
Carrots | Cauliflower | Spinach | Ranch Dip
Roasted Red Pepper Dip

HUMMUS \$23.18 / PP

House Made Red Pepper Hummus
Horseradish Hummus | Cilantro Hummus
Pita Chips

CARVING STATIONS

REQUIRES CULINARY ATTENDANT

PORK LOIN \$427

Marinated Pork Loin
Apple Bourbon Glaze | Dinner Rolls

BAKED HAM \$427

Whole Grain Mustard
Cream Sauce | Dinner Rolls

TURKEY BREAST \$488

Cranberry Aioli | Dinner Rolls

TENDERLOIN OF BEEF \$475

Horseradish Cream | Au Jus
Dinner Rolls

STRIP LOIN OF BEEF \$549

Black Pepper Crusted Angus Beef Strip
Brandy Peppercorn Sauce | Dinner Rolls

RECEPTION

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

DINNER BUFFET

PRICED PER PERSON / 20 GUEST MINIMUM

MESQUITE FLATS BUFFET \$103.70 / PP

GARDEN SALAD

Cucumber | Red Onion | Tomato Croutons
Ranch | Balsamic

CORN TORTILLAS

FLOUR TORTILLAS

MARINATED GRILLED CHICKEN

SEASONED GROUND BEEF

CHEESE ENCHILADAS

REFRIED BEANS

SPANISH RICE

CHIPS & SALSA

CHURROS

Condiments:

Guacamole | Shredded Lettuce

Shredded Cheddar Cheese

Pico de Gallo Sauce | Diced Tomatoes

Jalapeños | Diced Onions | Limes | Sour
Cream

LEMONADE & ICED TEA

ADD BAKED POTATO BAR \$21.96 / PP

Cheese | Butter | Sour Cream | Bacon
Chives

DEATH VALLEY BBQ BUFFET

\$115.90 TWO ENTRÉE CHOICES
\$130.54 THREE ENTRÉE CHOICES

GARDEN SALAD

Cucumber | Red Onion | Tomato Croutons
Ranch | Balsamic

BAKED POTATO BAR

Cheese | Butter | Sour Cream | Bacon
Chives

MAC & CHEESE

CORN BREAD MUFFINS

ENTRÉES

SLOW COOKED SHREDDED PORK

BABY BACK RIBS

GRILLED SALMON

BEEF BRISKET

BBQ CHICKEN BREAST

GRILLED PORTABELLA MUSHROOMS

DESSERT

ASSORTED BAR COOKIES

ADD MAC & CHEESE TO ANY BUFFET \$18.30 / PP

THE INN BUFFET

\$124.44 / TWO ENTRÉE CHOICES
\$140.30 / +THREE ENTRÉE CHOICES

SALAD

CLASSIC CAESAR SALAD

OR

CAPRESE SALAD

SIDES

PASTA FLORENTINE

LEMON ROASTED POTATOES

MARKET FRESH VEGETABLES

DINNER ROLLS & BUTTER

ENTRÉES

SLICED TENDERLOIN

Port Wine Reduction

PAN SEARED CHICKEN BREAST

Mushrooms | Herbs | Garlic | Olive Oil

HONEY BALSAMIC SALMON

STUFFED ZUCCHINI

STEAK CHIMICHURRI

DESSERT

CHEF'S DESSERT TABLE

DINNER BUFFET



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PLATED DINNER

\$152.50 / PER PERSON

SALADS

CHOOSE ONE

SIGNATURE

Spinach | Frisee
Strawberries | Goat Cheese | Candied
Pecans | Citrus Vinaigrette

CLASSIC CAESAR

Fresh Romaine
Herbed Crouton | Parmigiana Reggiano
House Made Caesar Dressing

WEDGE SALAD

Bleu Cheese Crumbles | Crumbled Bacon
Diced Tomato | Green Onion
Choice of Bleu Cheese or Ranch dressing

ENTRÉE

CHOICE OF TWO

FILET MIGNON
Port Wine Reduction

EGGPLANT PARMESAN

MEDITERRANEAN
CHICKEN

VEGAN VEGGIE STACK

CHICKEN LIMONE

BLACKENED SALMON

FILET MIGNON & SHRIMP
SCAMPI

SIDES

CHOICE OF TWO

- POLENTA
- WILD MUSHROOM RISOTTO
- ROASTED TOMATO ORZO
- POLENTA
- GREEN BEANS
- WHIPPED POTATOES
- ASPARAGUS
- FINGERLING POTATOES

DESSERTS

CHOOSE ONE

- CHOCOLATE CHEESECAKE
- COCONUT PISTACHIO CAKE
- SEASONAL PANNA COTTA
- VANILLA CUSTARD CAKE
- BERRY SHORTCAKE
- SEASONAL BREAD PUDDING

All plated dinners include your choice of salad, choice of two entrées, fresh baked dinner rolls, coffee service, and choice of dessert.

Final meal choices, special requests, and dietary restrictions must be received 21 days in advance.

UPCHARGE FOR ADDITIONAL ENTRÉE
CHOICES IS \$25/PP PER ITEM

PLATED DINNER

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

BARS

ALL BARS ARE BASED ON CONSUMPTION

STANDARD BAR

DOMESTIC BEER \$10.98
IMPORTED BEER \$13.42

WINE \$17.08

Two White Wines & Two Red Wines off
Current Glass Pour Inn Wine Menu

MIXED DRINKS \$14.64

Titos Vodka
Beefeater Gin | Bacardi Rum
LunaZul Tequila | Seagrams VO
Jim Beam | J&B

CRAFT COCKTAILS \$21.96

Sweet & Dry Vermouth | Angostora Bitters | House-Made Sour | Soda | Club Soda
Tonic | Cranberry Juice | Orange Juice | Grapefruit Juice | Pineapple Juice | Limes
Lemons | Cherries | Oranges

PREMIUM BAR

DOMESTIC BEER \$10.98
IMPORTED BEER \$13.42

WINE \$21.96

Three White Wines & Three Red Wines off
Current Glass Pour Inn Wine List

MIXED DRINKS \$18.30

Grey Goose Vodka | Bombay Sapphire
Gin | Mount Gay Rum | Fortaleza
Blanco Tequila | Crown Royal | Makers
Mark | Chivas Regal

CRAFT COCKTAILS \$21.96

BARTENDER FEE \$250

Bartender Fee is Non-Negotiable
One Bar for Every 50 Guests

CHAMPAGNE TOAST \$14.64

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

BARS

CONTRACTED FOOD & BEVERAGE

Any drop in attendance numbers, not as a result of allowable attrition, is subject to attendance cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event.

FOOD AND BEVERAGE SERVICE

The Hotel is licensed to serve food and beverages; no food or beverage may be brought into the hotel. The staff at the Oasis is certified to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated. An 22 % service fee and California State tax of 7.75% will be added to all food and beverage orders.

MENU SELECTIONS

The Oasis requests your selection of menus no less than 45 days prior to your program dates in order to ensure the availability of your menu options. Please note menu prices and items are subject to change until confirmed on banquet event orders due to the market and availability.

DIETARY RESTRICTIONS

Special Dietary Needs are requested 72 hours prior to the event with the Food and Beverage guarantees. - Any dietary restrictive meals requested during the event, that take special preparation, will be charged accordingly based on meal period. The charges below will be applied in addition to your menu price. Breakfast \$25 • Lunch \$50 • Dinner \$75.

OUTDOOR EVENTS

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. This decision will be based on current and forecasted weather conditions from the National Weather Service. All weather decisions are made 8 hours prior to the start of the event. Music at outdoor locations must conclude by 10:00PM.

BANNERS-SIGNS-DISPLAYS

The resort does not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance unless approval is given by the Oasis Engineering Department. If you intend to hang a banner, this will be handled by a member of the Oasis staff for a charge of \$50.00 per hour. Banners and signs are restricted to private group function areas.

OUTSIDE LIGHTING

The engineering staff at The Oasis must connect any outside lighting at a rate of \$50.00 per hour.

DAMAGE WAIVER

The host agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on premises. Cleaning fees may be charged at the discretion of the Catering and Sales Department. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides appropriate proof of insurances. We require each subcontractor providing work on your behalf to provide a certificate of insurance for commercial general liability of \$1,000,000 combined single limit, bodily injury, property damage, and name The Oasis at Death Valley (and whoever else is named in the contract) as an additional named insured as their interest may appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish The Oasis with the certificate of insurance or confirmation of coverage.

AUDIO VISUAL DAILY RATES

- Speaker with stand. \$75
- Hand-held microphone- \$100
- Podium-\$75
- Projector and screen \$200
- Power strip \$35
- Extension cord 25'-75' \$40
- Extension cord up to 25' \$35
- HDMI cable \$35

ADD-ON SERVICES

- Additional Server \$250
- Additional Bartender \$250
- Tables \$100
- Heaters \$150
- Fire Pits \$200
- Flip Chart With Markers \$200
- Early Set Up / additional 20% - 50% of total food and beverage charges.

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

HOTEL POLICIES