

# *A History of the Hotel Laguna*



Hotel Laguna was the first hotel in Laguna Beach and the first substantial business building. It remains today the most known structure. It is picturesque, romantic and has quite an intriguing past. It has given over 100 years of almost continuous service.

The original structure burned to the ground 60 days after opening and was rebuilt in 1888. The hotel did well providing rooms for the many visitors who streamed into California during the travel boom. Unfortunately, a depression came about in 1896 and the hotel was sold twice before it began to make a profit again.

A Mr. Yoch now owned the hotel and, after purchasing the Arch Beach Hotel which was located south of the Hotel Laguna, moved the two hotels together at the present site, Laguna Avenue and Coast Highway. He called this building the "New Hotel Laguna." It proved highly successful and was visited by many dignitaries, including Madam Modjeska (the canyon was named after her) and James Irvine, who was said to be the life of the party circa 1900.

In 1928 the hotel was demolished on speculation that its bat and board construction was considered a fire hazard. Work started on a more modern establishment which was dedicated in 1930. This is the hotel we know today, painted white with side Spanish arches in relief and featuring a bell tower (it never held a bell!).

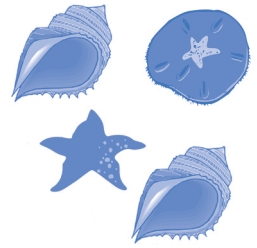
At one time there was a huge neon sign on the top of the hotel proclaiming "Hotel Laguna" to all those traveling north and south on the Coast Highway. It was a beacon to all but finally gave way to a 1966 ordinance law. In 1985 the hotel was purchased by Mr. Claes Andersen who refurbished the interior and exterior of this "Grand Old Lady" and created an award winning establishment with a European flair.

People feel emotional about Hotel Laguna, probably because years of experiences and memories pervade its walls. Humphrey Bogart, Errol Flynn, Joan Fontaine and John Barrymore are said to have visited and these days it is used as a hide-away by many dignitaries and movie industry people.

Of the thousands of visitors that check in each year, few will know its historical significance but will simply enjoy the relaxation and escape provided by the Hotel Laguna.

# Brunch Buffet

Served from 10:00 am - 3:00 pm



Orange Juice and Grapefruit Juice  
Seasonal Fruits and Berries  
French Toast with Maple Syrup  
Assorted Breakfast Baked Goods  
Domestic Cheeses  
Scrambled Eggs  
Applewood Smoked Bacon and Sausage  
Grilled Breast of Chicken with Sautéed Mushrooms  
Seasonal Vegetables  
Roasted Potatoes  
Cheesecake and Fruit Tart  
Coffee, Tea, Milk  
\$37.00

## Add Ons

(Additional Charge per Person)

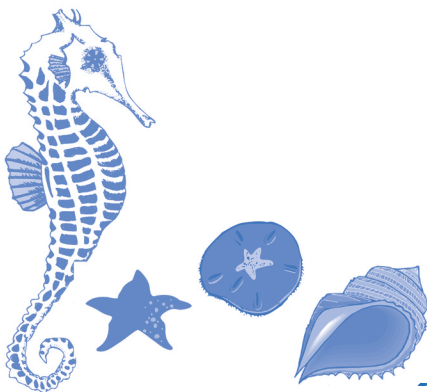
Roasted Whole Turkey Breast  
Cranberry Preserves and Pan Gravy  
\$8.00

House Cured Salmon  
Classic Condiments  
\$9.00

Honey Glazed Ham  
Whole Grain Mustard Glace  
\$9.00

Whole Roasted Tenderloin of Beef  
Sauce Bernaise  
\$18.00

Prime Rib of Beef  
Au Jus and Creamed Horseradish  
\$18.00

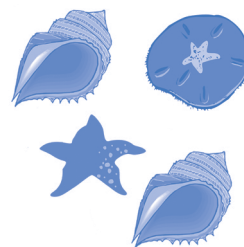


*Minimum Guarantee - 25 people*

*Personal Carving Available \$150.00 per hour (minimum 2 hours)*

# *Brunch Buffet*

Served from 10:00 am - 3:00 pm



Orange Juice and Grapefruit Juice  
Seasonal Fruits and Berries  
French Toast with Maple Syrup  
Assorted Breakfast Baked Goods  
Two Cold Salads  
Scrambled Eggs  
Applewood Smoked Bacon and Sausage  
Seasonal Vegetables  
Roasted Potatoes  
Assorted Breads  
Petite Pastries  
Coffee, Tea, Milk  
\$32.00

## *Add Ons*

(Additional Charge per Person)

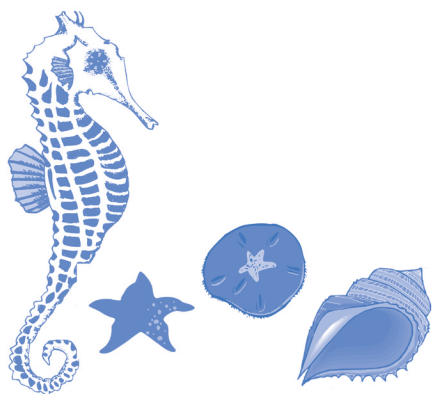
Roasted Whole Turkey Breast  
with Cranberry Preserves and Pan Gravy  
\$8.00

Side of House Cured Salmon  
with Gremolata  
\$9.00

Honey Glazed Ham  
with Whole Grain Mustard Glace  
\$9.00

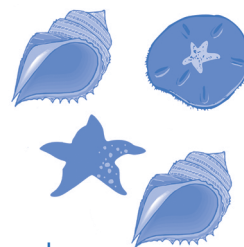
Whole Roasted Tenderloin of Beef  
and Bernaise  
\$12.00

Prime Rib of Beef  
with Au Jus and Creamed Horseradish  
\$18.00



# Hot and Cold Hors D' Oeuvres

Minimum of 25 pieces per selection



## Cold

House Cured Salmon and Cucumber	\$5.00 each
Oysters on the Half Shell	\$4.00 each
Sashimi-Tuna, Hamachi, Salmon	\$6.00 each
California Roll	\$5.00 each
Smoked Duck Breast Canape	\$6.00 each
Poached Shrimp with Housemade Cocktail Sauce	\$6.00 each
Fresh Mozzarella, Basil and Tomato Crostini	\$4.00 each
Herb Cheese Stuffed Artichoke	\$5.00 each
Shrimp and Avocado Tartlette	\$6.00 each
Caviar and Creme Fraiche-Filled New Potato	\$5.00 each

## Hot

Petit Crab Cakes and Red Curry Emulsion	\$5.00 each
Thai Chicken Satay and Coconut Chutney	\$4.00 each
Beef Satay and Preserved Black Bean Sauce	\$5.00 each
Cashew Chicken Spring Rolls and Sweet Chile Sauce	\$4.00 each
Shrimp Satay and Pineapple Ponzu	\$6.00 each
Petit Quiche	\$4.00 each
Caramelized Onion and Maytag Blue Cheese Tartlette	\$4.00 each
Crab Stuffed Mushrooms	\$6.00 each
Glazed New Zealand Lamb Chops	\$6.00 each

## Displayed Hors D' Oeuvres



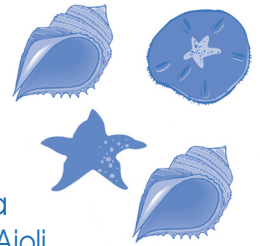
Seasonal Fruit Selection  
with Vanilla Honey Yogurt  
\$12.00 per person

Domestic and Imported Cheese Display  
with Dried Fruits and Crackers  
\$18.00 per person

Vegetable Crudit   
with Herbed Buttermilk Dressing  
\$10.00 per person

Sashimi or Sushi Rolls  
with Traditional Condiments  
\$18.00 per person

# Lunch Menu



## Appetizers

Poached Shrimp  
with Cocktail Sauce  
\$14.00

Seared Ahi Tuna  
with Sesame Wasabi Aioli  
\$14.00

Mushroom Ravioli  
with Sage Brown Butter  
\$12.00

Rockshrimp Cakes  
with Sweet Chile Aioli  
\$13.00

Seared Scallops  
Kabocha Squash and Vanilla Bean Basil Purée  
\$13.00

Crab Cakes  
with Red Curry Emulsion  
\$14.00

## Soups

Tomato Bisque	\$ 8.00
Corn Chowder	\$ 7.00
Cream of Mushroom	\$ 7.00
New England Clam Chowder	\$ 9.00

## Salads

Spinach and Frisee Salad, Mushrooms, Maui Onions, Egg and Warm Bacon Vinaigrette	\$ 7.00
Hearts of Romaine, Reggiano, Crisp Capers and Lemon Garlic Dressing	\$ 8.00
Mesclun Greens, Pickled Onions, Citrus and Coriander Vinaigrette	\$ 7.00
Iceberg with Maytag Blue Cheese, Vine Ripe Tomatoes, Crisp Onions and Smooth Blue Cheese Emulsion	\$ 7.00

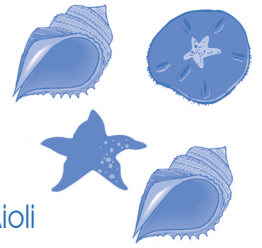
## Entrees

Served with Seasonal Vegetables

Pan Roasted Salmon, with Whole Grain Mustard Sauce	\$ 28.00
Free Range Chicken Breast, with Mushroom Demi	\$ 28.00
Petit Filet Mignon, with Green Peppercorn Jus	\$ 34.00
New York Strip, with Bordelaise Sauce	\$ 35.00
Petit Filet Mignon and Lobster Tail, with Merlot Reduction and Lemon Butter	\$ 40.00
Grilled Mahi-Mahi, with Mango-Papaya Salsa	\$ 30.00
Petit Filet Mignon and Salmon Duet, with Pinot Noir Reduction	\$ 36.00
Petit Filet Mignon and Chicken Breast, with Mushroom Sauce	\$ 34.00
Seabass, with Cilantro Vinaigrette	\$ 30.00
Grilled Chicken and Shrimp, with Lemon Herb Butter	\$ 32.00
Prime Rib of Beef Au Jus, with Au Jus Natural (minimum of 12 ppl)	\$ 36.00

# Dinner Menu

## Appetizers



Poached Shrimp  
with Housemade Cocktail Sauce  
\$17.00

Seared Ahi Tuna  
with Sesame Wasabi Aioli  
\$16.00

Mushroom Ravioli  
with Sage Brown Butter  
\$14.00

Rockshrimp Cakes  
with Sweet Chile Aioli  
\$15.00

Seared Scallops  
Kaboch Squash and Vanilla Bean Basil Purée  
\$16.00

Crab Cakes  
with Red Curry Emulsion  
\$16.00

## Soups

Tomato Bisque	\$ 9.00
Corn Chowder	\$ 9.00
Cream of Mushroom	\$ 9.00
New England Clam Chowder	\$ 10.00

## Salads

Spinach and Frisee Salad, Mushrooms, Maui Onions, Egg and Warm Bacon Vinaigrette	\$ 9.00
Hearts of Romaine, Reggiano, Crisp Capers and Lemon Garlic Dressing	\$ 10.00
Mesclun Greens, Pickled Onions, Citrus and Coriander Vinaigrette	\$ 9.00
Iceberg with Maytag Blue Cheese, Vine Ripe Tomatoes, Crisp Onions and Smooth Blue Cheese Emulsion	\$ 9.00

## Entrees

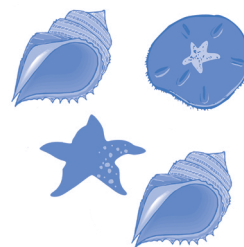
Served with Seasonal Vegetables

Seabass, with Onion Jus	\$ 35.00
Free Range Chicken Breast, with Sage Red Wine Reduction	\$ 38.00
Pan Roasted Salmon, with Whole Grain Mustard Sauce	\$ 34.00
Mahi-Mahi, with Mango-Papaya Salsa	\$ 36.00
Seabass and Marinated Chicken Breast, with Onion Jus	\$ 39.00
Petit Filet Mignon and Shrimp, with Mushroom Demi-Glace	\$ 44.00
Petit Filet Mignon and Salmon Duet, with Red Wine Sauce	\$ 42.00
Prime Filet Mignon and Australian Lobster Tail, with Sauce Bordelaise	\$ 50.00
Petit Filet Mignon and Marinated Chicken Breast, with Tomato Salsa, Garlic Roasted Potatoes, Rosemary Au Jus	\$ 40.00
New York Steak, with Bordelaise Sauce	\$ 42.00
Rack of Lamb, with Rosemary Jus	\$ 43.00
Prime Rib of Beef Au Jus, with Roasted Potatoes, Vegetable Medley & Au Jus Natural (minimum of 12 ppl)	\$ 43.00

# Buffet Menu

Luncheon 11:00 am - 2:00 pm

Dinner 3:00 pm - 10:00 pm



## *Pacific*

choice of:

- 2 Soup or Salad
- 2 Entrees
- 2 Sides
- 1 Dessert Selection

**\$55.00**

## *San Clemente*

choice of:

- 4 Soup or Salad
- 2 Entrees
- 2 Sides
- 1 Dessert Selection

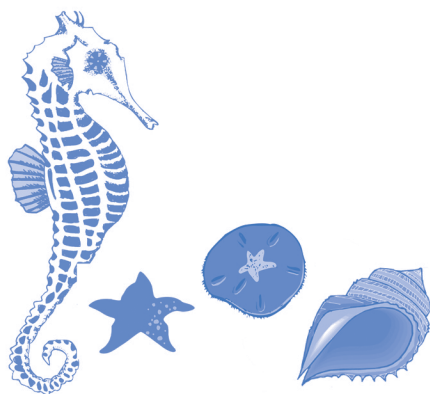
**\$65.00**

## *Laguna*

choice of:

- 4 Soup or Salad
- 4 Entrees
- 2 Sides
- 1 Dessert Selection

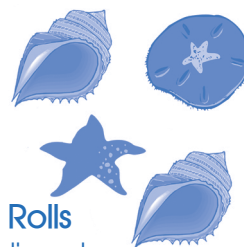
**\$75.00**



# Buffet Supplement

## Displayed Hors D Oeuvres

'Laguna' Buffet, Only



**Seasonal Fruit Selection**  
with Vanilla Honey Yogurt

**Sashimi or Sushi Rolls**  
with Traditional Condiments

**Vegetable Crudit **  
with Herb Buttermilk Dressing

**Assorted Cheese Display**  
with Dried Fruits and Crackers

## Soups and Salads

**New England Clam Chowder**  
**Tomato Bisque**

**Spinach**, with Blue Cheese and Tomato

**Rotelli Pasta Salad**, with Cucumber, Celery, Peppers and Olives

**Mixed Greens**, Goat Cheese, Citrus and Pickled Onions

**Caesar Salad**, with Parmesan Cheese and Croutons

**Potato Salad**, with Bacon, Herbs and Sweet Onions

**Israeli Couscous**, with Roasted Vegetables

**Chopped Salad**, with Oranges, Tomatoes, Cucumbers, Edamame and Almonds

**Asian Slaw**, with Daikon, Napa Cabbage, Glass Noodles, Pea Shoots and Carrots

## Entrees

**Scottish Salmon**, with Red Wine Reduction

**Local Sea Bass**, with Onion Jus

**Grilled Swordfish**, with Cilantro Vinaigrette

**Free Range Chicken Breast**, with Mushroom Demi

**Petit Filet**, with Green Peppercorn Jus

**Marinated Flank Steak**, with Tart Cherry Reduction

**New York Striploin**, with Blue Cheese Butter (add \$5.00)

**Grilled Lamb Loin**, with Tandoori Yogurt Emulsion

**Roasted Pork Loin**, with Anise-Infused Demi Glace

**St. Louis Pork Ribs**, with Whiskey BBQ Sauce

**Pot Roast**, with Pan Jus

**Mushroom Papardelle**, with Sage Cream

**Caramelized Gnocchi**, with Roasted Eggplant and Oven-Roasted Tomatoes

## Sides

Risotto

Roasted New Potatoes

Couscous

Pomme Puree

Vegetable Stir Fry

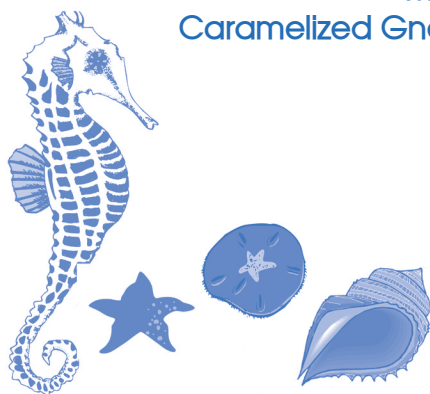
Creamy Polenta

Garlic Green Beans

Wild Rice Pilaf

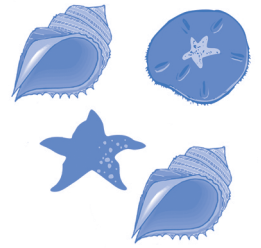
Seasonal Vegetables

Cauliflower Gratin



*Minimum Guarantee - 30 people*

# *Dessert Buffet Selections*



Chocolate Dipped Strawberries  
White or Dark Chocolate  
\$ 26.00 per dozen

Tiramisu  
with Cocoa Reduction  
\$ 10.00 each

Flourless Chocolate Cakes  
with Macadamia Nut Brittle and Maserated Berries  
\$ 10.00 each

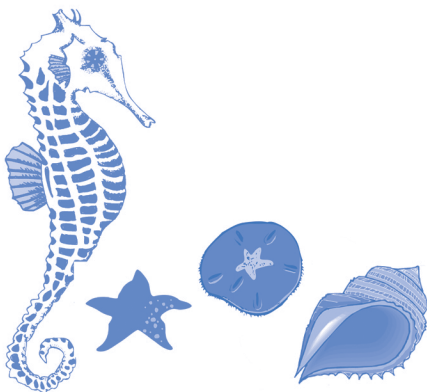
Churros  
with Chocolate Dipping Sauce or Honey  
\$ 10.00 each

Apple Tarts  
with Frangipane and Caramel Sauce  
\$ 9.00 each

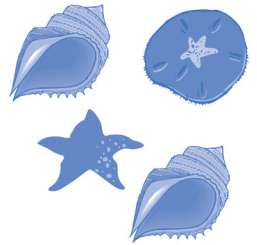
Seasonal Fruit Tarts  
with Wild Berry Coulis  
\$ 9.00 each

New York Cheesecake  
with Raspberry Sauce  
\$ 10.00 each

Chocolate Trilogy  
White and Dark Chocolate Mousse with Cocoa Biscuit  
\$ 10.00 each



# Rose Garden & Laguna Room Theme Dinners



## California Surf Buffet

Oysters, Shrimp Cocktail,  
Seaweed Salad, Sushi and Sashimi

Yellow and Red Tomato Salad  
Grilled Goat Cheese  
Baby Greens  
Couscous Salad  
Marinated Red Onion and Avocado Salad

Swordfish and Shrimp Skewers  
Barbecued Tri-Tip of Beef  
Grilled Vegetables  
Penne with Blue Cheese Sauce

Choice of Cheesecake or Flourless Chocolate Cake

\$ 70.00 per person

*Minimum Guarantee - 50 people*

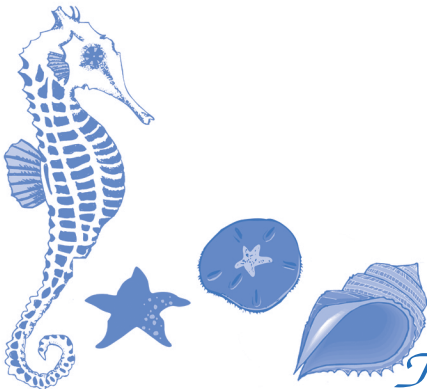
## Tex-Mex Buffet

Tortilla Soup  
Tortilla Chips with Guacamole and Salsa  
Grilled Vegetable Salad  
Black Bean Salad  
Baby Shrimp Ceviche  
Chicken Fajitas  
Achiote Rubbed Top Sirloin Steak  
Blackened Chicken Breast  
Grilled Red Snapper with Pacific Scallops  
Mexican Rice  
Warm Flour and Corn Tortillas

Flan

Coffee, Tea, or Milk

\$ 62.00 per person



*Minimum Guarantee - 50 people*

# *Banquet Bars*

## *Cash Bars*

Guests purchase all their own drinks.

If bar sales are less than \$500.00, the bar set up fee of \$300.00 is charged to the hosting party.

## *Host Bars*

All drinks are paid for by the hosting party.

If bar sales are less than \$500.00, the bar set up fee of \$300.00 is charged to the hosting party.

## *Combination Cash and Host Bars*

The hosting party may pay for a certain portion of the bar such as:

### 1. Specify Hosted Drinks by Type

Any drinks not specified by the host would be purchased by guests for cash.

### 2. Time Limit

Host may wish to pay for drinks only for the first hour, or until dinner, etc.

After time limit is reached, the guests would pay cash for their drinks.

### 3. Dollar Limit

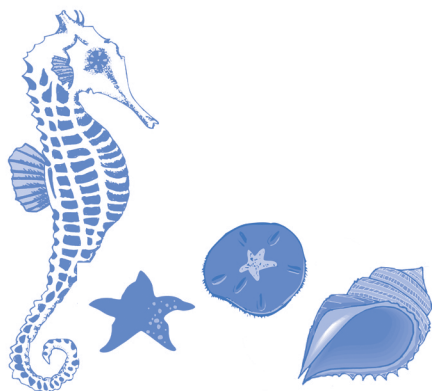
Host may wish to pay for drinks only until a dollar limit which the host specifies is reached.

After limit is reached, guests would pay cash for their drinks.

## *Per Drink Prices From Bar*

Soda	\$3.00
Juice	\$4.00
Beer by the Bottle Domestic	\$6.00
Import	\$7.00
House Wine by the Glass	\$9.00
Well Drinks	\$8.00
Call Drinks	\$9.50

Premium liquors are available upon request



*Prices do not include  
Service Charge or Sales Tax*

# *Suggested Banquet Wines & Champagnes*

## *Champagne & Sparkling Wines*

<i>Bin #</i>		<i>Bottle</i>
169	Almond Champagne, Wilson Creek Winery, Temecula	32
135	Domaine Ste. Michelle, NV, Cuvee Brut, Columbia Valley	36
152	Moet & Chandon, "White Star", NV, Epernay	59
151	Perrier Jouet, NV, Extra Dry, Epernay	62
160	Varichon et Clerc, NV, Blanc de Blancs, Brut	36

## *Sauvignon Blanc & Fume Blanc*

342	Bodega Norton, Argentina (Sauvignon Blanc)	30
304	Castle Rock, Napa (Sauvignon Blanc)	32
302	Ferrari Carano, Sonoma (Fume Blanc)	38
300	Robert Mondavi Winery, Unfiltered, Napa (Fume Blanc)	34
351	Villa Maria, Marlborough, New Zealand (Sauvignon Blanc)	34

## *Chardonnay*

239	Benziger Family Winery, Carneros	38
219	Castle Rock, Central Coast	32
255	Hess Select, Napa	38
240	Lewis Cellars, Napa	80
286	Thomas Hyland, Penfolds, South Australia	33
246	Robert Mondavi Winery, Unfiltered, Napa	38
282	Cuvaison, Carneros	42
232	Steele, Shooting Star, Carneros	34

## *Riesling*

471	Trefethen, Napa	30
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## *Pinot Blanc / Pinot Gris*

404	King Estate, Oregon (Pinot Gris)	38
408	Schlumberger, Alsace (Pinot Blanc)	34

## *Syrah*

721	Castle Rock, Central Coast	32
716	Thomas Hyland, Penfolds, South Australia	38

## *Pinot Noir*

<i>Bin #</i>		<i>Bottle</i>
806	Bearboat, Russian River	38
809	Cambria, Julia's Vineyard, Santa Maria Valley	46
825	Villa Mt. Eden, Grand Reserve, Santa Maria Valley	42

## *Merlot*

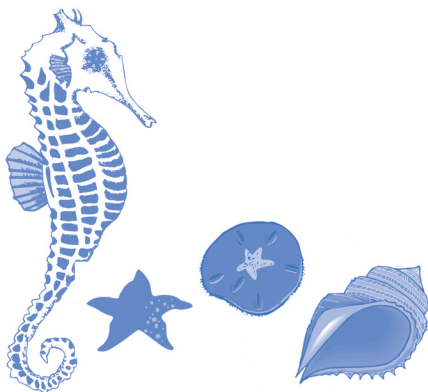
1004	Castle Rock, Napa	35
1019	Kenwood, Yulupa, Sonoma	38
1014	Oxford Landing, South Australia	34
1009	Rawson's Retreat, Penfolds, South Australia	34

## *Cabernet Sauvignon*

901	Thomas Hyland, Penfolds, South Australia	38
902	Yalumba, South Australia	34
563	Heitz Cellar, Napa	65
645	Twenty Bench, Napa	36

## *Zinfandel*

733	Castle Rock, Dry Creek	32
718	Fife, Mendocino	42



*Also available is our regular Wine List with  
a selection of over 800 wines for your enjoyment!*