



catering menu | 2025

Welcome to Yaamava' Resort & Casino at San Manuel.

Delight your senses with our impeccable catering choices. Our award-winning culinary team will curate the perfect menu for your upcoming special event, whether it is a wonderfully sweet breakfast or an elegant cocktail hour and dinner.

Yaamava' Resort & Casino is committed to supporting the community and environment. Our environmental responsibility initiatives deliver an unparalleled guest experience while protecting our natural resources.



CONTINENTAL BREAKFASTS

orange juice | apple juice | cranberry juice | coffee | decaf | assorted teas

CONTINENTAL \$25 PER GUEST

sliced seasonal fruit and berries

assorted individual oui yogurts

assorted mini danishes, muffins and croissants | butter | fruit preserves

ELEVATED CONTINENTAL \$30 PER GUEST

sliced seasonal fruit

assorted individual oui yogurts

toaster station | assorted bagels | breads | plain cream cheese | herbed cream cheese

smoked salmon | capers | whipped dill cream cheese | shaved red onions | tomatoes | cucumbers

WELLNESS CONTINENTAL \$35 PER GUEST

sliced seasonal fruit

hard-boiled eggs

assorted granola bars

avocado toast | smashed avocado | arugula | picked red onion | cucumber | cilantro

assorted individual oui yogurts

BREAKFAST BUFFETS

orange juice | apple juice | cranberry juice | coffee | decaf | assorted teas

CLASSIC BREAKFAST BUFFET \$45 PER GUEST

sliced seasonal fruit & berries

yogurt parfait | fresh berries | yaamava' granola

assorted mini danishes | **muffins** | **croissants** | butter | fruit preserves

toaster station | white | wheat | sourdough

classic scrambled eggs

select two

applewood-smoked bacon · traditional breakfast sausage · chicken apple sausage

select one

herb-roasted red potatoes · roasted yukon gold potatoes with peppers & onions · hashed brown potatoes

LATIN BREAKFAST BUFFET \$45 PER GUEST

sliced seasonal fruit & berries

yogurt parfait | fresh berries | yaamava' granola

assorted mini danishes | **muffins** | **croissants** | butter | fruit preserves

warm tortillas | flour | corn

fresh salsa

chorizo scrambled eggs | spring onion | monterey jack cheese

chilaquiles rojos

black beans

papas bravas

PLATED BREAKFAST

muffins | danishes | butter | fruit preserves
orange juice | coffee | decaf | assorted teas

AMERICAN CLASSIC \$35 PER GUEST

fresh scrambled eggs | thick cut applewood smoked bacon | sausage links | roasted tomato | yukon gold breakfast potatoes

CLASSIC EGGS BENEDICT \$39 PER GUEST

poached eggs | thick cut canadian bacon | traditional hollandaise | toasted english muffin | roasted tomato
yukon gold breakfast potatoes

HAM AND CHEESE OMELET \$32 PER GUEST

fresh eggs | black forest ham | cheddar cheese | roasted tomato | yukon gold breakfast potatoes

STEAK AND EGGS \$42 PER GUEST

grilled petite new york steak | scrambled eggs | roasted tomato | yukon gold breakfast potatoes

À LA CARTE BREAKFAST ENHANCEMENTS (SELECT ONE)

EGGS TO ORDER AND OMELET STATION \$18 PER GUEST

(MINIMUM 25 GUESTS) *chef attendant required and \$250 attendant fee*

fresh eggs | egg whites | egg beaters | cheddar cheese
jack cheese | ham | bacon | chicken apple sausage
bell peppers | onions | mushrooms | baby spinach | tomato
scallions | black olives

vegan/vegetarian additions available on request

SMOOTHIE STATION \$16 PER GUEST (MINIMUM 25 GUESTS)

server attendant required and \$250 attendant fee

yogurt | greek yogurt | kale | strawberries | blackberries
blueberries | raspberries | banana | kiwi | pineapple | mango
avocado | orange juice | apple juice | pineapple juice | oat milk
almond milk | grapefruit juice | honey

TOAST STATIONS \$16 PER GUEST *(select one)*

assorted sliced breads | assorted bagels | plain cream cheese
whipped dill cream cheese | butter | preserves

smoked salmon | assorted bagels | capers | shaved red onions
tomatoes | cucumbers

avocado toast | sliced sourdough | whole grain bread
smashed avocado | arugula | pickled red onions | cucumbers
cilantro

BREAKFAST SANDWICHES, WRAPS OR BURRITOS

\$14 PER GUEST *(select one)*

croissant | scrambled egg | black forest ham | sharp cheddar cheese

toasted ciabatta | fried egg | pork sausage | white cheddar cheese

chorizo | scrambled egg | roasted potato | monterey jack
salsa | tortilla

vegan “just egg” scramble | seasonal veggies | red pepper
hummus | gluten-free wrap

À LA CARTE ENHANCEMENTS EACH \$10 PER GUEST *(select one)*

chef’s daily smoothies

yogurt parfaits | yaamava’ granola and fresh berries

assorted housemade pastries | butter | preserves

steel-cut oatmeal | california raisins | brown sugar | fresh berries
agave syrup | toasted almonds

FRENCH TOAST OR PANCAKES \$14 PER GUEST *(select one)*

cinnamon vanilla french toast | fresh berries | whipped butter
whipped cream | maple syrup

crunchy french toast | berry compote | whipped butter
whipped cream | maple syrup

buttermilk pancakes | berry compote | caramelized bananas
whipped butter | maple syrup

SCRAMBLED EGGS \$8 PER GUEST *(select one)*

scrambled eggs | garden herbs

chorizo scrambled eggs | spring onion | monterey jack cheese

vegan “just egg” scramble | garden vegetables

spinach frittata | tomato | feta cheese

BREAKFAST PROTEINS \$10 PER GUEST *(select one)*

thick cut applewood smoked bacon | **maple breakfast sausage**
chicken apple sausage

BREAKFAST SIDES \$8 PER GUEST *(select one)*

roasted red potatoes with peppers and onions | **hash brown**
potatoes with fresh herbs | **country-style grits**

REFRESHMENTS & BREAKS

CHIPS AND DIPS BREAK \$21 PER GUEST

chips | potato | tortilla | pita
dips | onion | ranch | fresh salsa roja | guacamole | hummus
assorted soft drinks
bottled water

WELLNESS BREAK \$21 PER GUEST

whole fresh fruit
individual trail mix
assorted granola bars
hummus & crudite bar | seasonal vegetables | pita bread
bottled water

ENERGY BREAK \$21 PER GUEST

fresh seasonal fruit
assorted granola bars
starbucks bottled coffees
bottled waters
energy drinks

COOKIE SHOPPE BREAK \$21 PER GUEST

chocolate chip | **peanut butter** | **oatmeal raisin**
chocolate-dipped strawberries
brownies
bottled water
freshly brewed coffee, decaf, and assortment of forte teas

À LA CARTE ENHANCEMENTS

assorted bags of chips	\$4.50 each
seasonal whole fruit	\$3 each
sliced seasonal fruit & berries	\$9 per guest
assorted jumbo freshly baked cookies	\$60 per dozen
assorted freshly baked cookies	\$42 per dozen
assorted freshly baked brownies	\$42 per dozen
assorted nature valley granola bars	\$4.50 each
mixed berry compote overnight oats	\$10 each
peanut butter & dark chocolate overnight oats	\$12 each
fruit parfaits	\$10 each
seasonal fruit cups	\$9 each
charcuterie cups	\$72 per dozen
candy bars	\$4.50 each
assorted finger sandwiches	\$48 per dozen
assorted bottled pure leaf iced teas	\$6 each
assorted soft drinks	\$4 each
red bull energy drinks	\$6 each
assorted bottled juices	\$6 each
yaamava' bottled water	\$4 each
perrier sparkling water	\$6 each
freshly brewed beverages	\$80 per gallon
<i>coffee · decaf · hot tea</i>	
hot chocolate station	\$80 per gallon

BREAKS FOR TRUNKS

SIMPLICITY IS BLISS \$40 PER PERSON

biscotti
coffee cake
freshly brewed coffee, decaf and assortment of forte teas
freshly squeezed orange juice
freshly squeezed lemonade
bottled water

TEATIME PACKAGE \$45 PER PERSON

smoked salmon tea sandwiches
cucumber dill cream cheese tea sandwiches
assorted freshly baked scones
freshly brewed coffee, decaf and assortment of forte teas

FROM THE GARDEN \$35 PER PERSON

Vegetable Crudité Cups

traditional hummus | roasted bell pepper hummus | confit
garlic hummus
assortment of forte teas
infused water
cucumber mint mocktail

BUILD YOUR OWN TRAIL MIX \$30 PER PERSON

roasted almonds | roasted walnuts | sunflower seeds | pretzel
sticks | dark chocolate chips | m&ms candy | dried assorted fruit
granola
freshly brewed coffee, decaf and assortment of forte teas

SAVORY ENHANCEMENTS

charcuterie cups	\$72 per dozen
tomato and basil lattice	\$48 per dozen
spinach and feta lattice	\$48 per dozen
parmesan and leek lattice	\$48 per dozen

WELLNESS ENHANCEMENTS

mixed berry compote overnight oats	\$10 each
peanut butter and dark chocolate overnight oats	\$12 each
fruit parfaits	\$10 each
mini assorted fruit cups	\$9 each
resort made chia bars	\$48 per dozen
assorted oui yogurts	\$4 each
seasonal whole fruit	\$3 each

PLATED LUNCHES

three courses with selection of one salad, one entrée and one dessert | assorted dinner rolls | butter coffee | decaf | assorted teas

SOUP OR SALAD

tomato basil bisque | vine-ripe plum tomatoes | garden basil | cream

sweet corn chowder | roasted poblano

vegan minestrone | rich tomato broth | kale | zucchini | ditalini pasta | white beans

spinach salad | strawberries | ricotta salata | pistachios | champagne vinaigrette

farmers market mixed greens | baby heirloom tomatoes | pickled red onion | cucumber | pecorino romano | focaccia croutons
creamy herb dressing

frisée and arugula salad | shaved fennel | oranges | candied walnuts | feta cheese | citrus vinaigrette

ENTRÉES

grilled flat iron steak | pepin potatoes | wild mushrooms | chimichurri | \$56

king salmon | quinoa | tomatoes | arugula | fresno chili lime vinaigrette | \$56

grilled chicken caesar salad | baby gem lettuce | parmesan | focaccia croutons | caesar dressing | \$49

wild mushroom risotto | parmesan | chives \$40

cauliflower steak | fresno chili chimichurri \$40

DESSERTS *(select one)*

new york-style oreo cheesecake | chocolate sauce | chantilly cream

pecan tart | cinnamon chantilly cream

espresso tiramisu | vanilla sauce

frangipane apple tart | bourbon sauce

tahitian vanilla crème brûlée | mixed berries

dark chocolate mousse cake | raspberry sauce | chantilly cream

LUNCH BUFFET

coffee | decaf | assorted teas

DELI LUNCH BUFFET \$58 PER GUEST

SOUP

fire roasted tomato bisque | garlic | fresh basil | parmesan | focaccia croutons

SANDWICHES *(select three)*

italian ham | salami | turkey | provolone | shaved lettuce | red wine vinaigrette | artisan bread

roasted turkey | smoked bacon | heirloom tomatoes | bibb lettuce | whole grain mustard spread | artisan bread

roasted beef | blue cheese mayo | grilled onions | baby spinach | brioche bun

heirloom tomato caprese | fresh mozzarella | basil leaf | pesto mayo | balsamic glaze | ciabatta bread

PREPARED SALADS *(select two)*

garden salad | cherry tomatoes | red onion | focaccia croutons | ranch dressing

classic coleslaw | shredded cabbage | citrus-honey coleslaw dressing | fresh herbs

classic caesar salad | romaine lettuce | garlic croutons | shaved parmesan cheese

golden potato salad | yukon gold potato | red onion | fresh herbs creamy pepper aioli

quinoa salad | baby kale | grilled squash | roasted peppers | champagne vinaigrette

DESSERTS

chef's selection of mini desserts

LUNCH BUFFET

coffee | decaf | assorted teas

SOUTH OF THE BORDER LUNCH BUFFET \$58 PER GUEST

chicken tortilla soup

chopped romaine salad | romaine lettuce | roasted corn
black beans | tomatoes | jicama | cumin-spiced tortilla strips
cilantro-lime vinaigrette

street corn salad | queso fresco | cilantro
creamy chipotle dressing

chile-marinated flat iron steak

achiote chicken

beef and chicken tamales

refried beans

spanish rice

flour and corn tortillas | pico de gallo | tomatillo salsa
guacamole | tortilla chips | sour cream

DESSERTS

chef's selection of mini desserts

ITALIAN LUNCH BUFFET \$58 PER GUEST

cannellini bean soup | fire roasted tomatoes | fresh herbs | kale

caesar salad | parmesan | focaccia croutons | caesar dressing

caprese salad | heirloom tomatoes | mozzarella | fresh basil
olive oil | balsamic reduction

baked ratatouille | zucchini | yellow squash | heirloom tomatoes
eggplant | marinara sauce

chicken parmesan

italian meatballs

penne pasta | choice of bolognese or alfredo

garlic bread

DESSERTS

chef's selection of mini desserts

LUNCH BUFFET

coffee | decaf | assorted teas

HONG BAO LUNCH BUFFET \$58 PER GUEST

chopped salad with ginger dressing | spring mix
chop lettuce | carrots | tomato | red cabbage

chilled soba noodle salad | ponzu sauce | cucumber
imitation crab

orange chicken

spicy hunan shrimp

black pepper beef | spicy sauce | bell peppers

szechuan tofu (vegan)

stir-fried green beans

vegetable fried rice

steamed white rice

DESSERTS

chef's selection of mini desserts

BBQ LUNCH BUFFET \$58 PER GUEST

chuck wagon chili | cheddar cheese | fresh onion

chopped iceberg salad | tomato | shaved red onion | cucumber
croutons | blue cheese dressing | house herb ranch dressing

classic coleslaw | cabbage | carrots | sweet and tangy dressing

golden potato salad | yukon gold potato | red onion | fresh herbs
creamy pepper aioli

sliced seasonal fruit

st. louis pork ribs

honey-bbq chicken

blackened salmon | lemon beurre blanc

vegetarian baked beans

buttered corn on the cob

cornbread | honey butter

DESSERTS

chef's selection of mini desserts

BOXED LUNCHES

bag of chips | chocolate chip cookie | whole fruit | soft drink
maximum of two choices of sandwiches for any group

SANDWICHES \$33 PER GUEST

italian | ham | salami | turkey | provolone | shaved lettuce | red wine vinaigrette | artisan bread

grilled chicken | pesto aioli | heirloom tomato | arugula | swiss cheese | artisan bread

roasted turkey | smoked bacon | heirloom tomatoes | bibb lettuce | whole grain mustard spread | artisan bread

roasted beef | blue cheese mayo | grilled onions | baby spinach | brioche bun

heirloom tomato caprese | fresh mozzarella | basil leaf | pesto mayo | balsamic glaze | ciabatta bread

RECEPTIONS

tray passed or displayed | priced by the dozen | 2 dozen minimum order per item

HOT

yaamava' sliders \$84

brioche bun | caramelized onion | white cheddar | garlic aioli

a-5 wagyu tartar cone \$180

sesame cone | cornichon | shallot | dijon aioli | caviar

seared diver scallop \$98

smoked chili butter | micro cilantro

mini crabcakes \$98

lemon tarragon aioli | tobiko

wild mushroom arancini \$60

guanciale | manchego | romesco sauce

thai chicken satay \$72 | spicy peanut sauce

maryland-style crab cake \$98 | classic remoulade sauce

chicken cashew lumpia \$72 | chili-vinegar sauce

beef short rib empanada \$72 | salsa roja

beef wellington \$65 | stone ground mustard

falafels with tzatziki sauce \$54

COLD

spam musubi \$60

shrimp ceviche shooter \$80 | avocado crème | shaved radish
cilantro

lobster blt \$98 | applewood bacon | heirloom tomato
micro greens | brioche

antipasto skewers \$60 | soppressata | marinated mozzarella
peppadew peppers | tangerine chili olives

shrimp cocktail \$98 | lemon | horseradish cocktail | micro wasabi

tuna tartar \$90 | cucumber | kimchi jam | toasted sesame

tuna poke cone \$90 | macadamia | wasabi tobiko | gochugaru
soy glaze | sesame cone

caprese skewers \$54 | ciliegine mozzarella | heirloom cherry
tomatoes | basil | balsamic reduction

brie crostini \$68 | seasonal fruit compote | honeycomb | focaccia
crostini

RECEPTION STATIONS ENHANCEMENTS

must select a minimum of (3) stations for a reception

CHARCUTERIE DISPLAY \$26 PER GUEST

international and domestic cheeses | chef's selection of cured meats | chilled grilled vegetables | marinated artichokes | olives | traditional hummus | baba ghanoush | lavosh | crostini | pita bread

FARMER'S MARKET CRUDITÉ AND DIPS \$20 PER GUEST

selection of fresh seasonal vegetables | garden herb ranch | roasted red pepper hummus | baba ghanoush

SEAFOOD AND RAW BAR \$65 PER GUEST

display of chilled cocktail shrimp | oysters on the half shell | alaskan king crab legs | cocktail sauce | spicy horseradish | fresh lemons | cucumber mignonette | tabasco sauce

PASTA BAR \$30 PER GUEST (MINIMUM 25 GUESTS)

chef attendant required and \$250 attendant fee

farfalle | cheese tortellini | gluten-free penne | housemade marinara | parmesan cream sauce | pesto | grilled chicken | wild mushrooms | poached shrimp | asparagus | sundried tomato | caramelized onion | marinated artichokes | parmesan basil | red chili flake | chopped fresh garlic | spinach | fresh tomato

STREET TACO CART \$30 PER GUEST (MINIMUM 25 GUESTS)

chef attendant required and \$250 attendant fee

**choice of three: carne asada · chicken tinga · pork al pastor
chile-lime mahi mahi · chimichurri-marinated tofu**

corn tortilla | flour tortilla | fresh salsas | pico de gallo | cilantro and onion | shaved radish | roasted jalapeños | limes

CARVING STATIONS

carver attendant required and \$250 attendant fee

PRIME RIB \$525 EACH (SERVES 30)

au jus | creamy horseradish | spicy horseradish | warm dinner rolls | butter

ROASTED BEEF TENDERLOIN \$575 EACH (SERVES 10)

wild mushroom demi-glace | creamy horseradish | warm dinner rolls | butter

GINGER MISO GLAZED SALMON \$400 EACH (SERVES 10)

shiitake mushroom broth | warm dinner rolls | butter

APPLE-SAGE BRINED TURKEY BREAST \$400 EACH (SERVES 25)

sage gravy | cranberry-orange chutney | warm dinner rolls | butter

SMOKED BEEF BRISKET \$450 EACH (SERVES 20)

housemade bbq sauce | coleslaw | warm dinner rolls | butter

PLATED DINNERS

three courses with selection of one salad, up to two pre-selected entrées and one dessert
pre-selected entrées priced at the highest option

SOUP OR SALAD *(select one)*

cream of asparagus

lobster bisque | puff pastry | tarragon crème fraiche

socal clam chowder | jalapeño | bacon | sweet corn | potato

tomato basil soup | san marzano tomatoes | fresh basil

cannellini bean soup | fire roasted tomatoes | fresh herbs | kale

petite iceberg | radish | bacon lardons | pickled shallots
blue cheese crumbles | creamy chervil dressing

roasted beet salad | fresh market greens | strawberries | lemon
ricotta | pistachio | white balsamic vinaigrette

arugula salad | prosciutto | poached pear | spiced marcona
almonds | honey-citrus vinaigrette

heirloom greens salad | shaved fennel | tomato | hearts of
palm | lemon-thyme vinaigrette

DESSERTS *(select one)*

new york-style oreo cheesecake | chocolate sauce | chantilly
cream

pecan tart | cinnamon chantilly cream

espresso tiramisu | vanilla sauce

frangipane apple tart | bourbon sauce

tahitian vanilla crème brûlée | mixed berries

dark chocolate mousse cake | raspberry sauce | chantilly
cream

ENTRÉES *(select up to two)*

seared chicken breast romanesco sauce | seasonal succotash
crispy kale \$90

tamarind glazed king salmon roasted poblano and corn risotto
\$98

potato gnocchi | sundried tomatoes | spinach | toasted pine nuts
parmesan pesto cream \$75

pan-seared king trumpet mushrooms | carrot purée
shaved asparagus | farro \$65

braised beef short ribs | herbed polenta | charred broccolini
natural reduction \$95

grilled filet mignon | potato gratin | heirloom carrots | asparagus
wild mushroom demi-glace \$110

herb-roasted lamb chops cauliflower potato purée | pickled raisin
and pine nut relish \$110

bone-in pork chop | haricot verts with pancetta | yukon gold
mashed potatoes | maple-thyme glaze | \$90

DINNER BUFFET

assorted dinner rolls | artisan breads | butter
coffee | decaf | assorted teas

SOCAL DINNER BUFFET \$130 PER GUEST

SOUP

chicken tortilla soup | tortilla strips

SALADS

socal market greens | arugula | frisee | baby tomatoes | charred corn | crispy quinoa | tajin charred lemon vinaigrette

strawberry & watermelon salad | market greens | cotija | spiced pepitas | cilantro lime vinaigrette

ENTRÉES

grilled swordfish | mango pico de gallo | black beans

pork belly | pineapple habanero glaze | roasted red pepper and corn succotash

achiote marinated chicken | cilantro lime rice

ACCOMPANIMENTS

sautéed vegetables with nopales

tortillas | flour | corn

DESSERTS

chef's selection of mini desserts

DINNER BUFFET

assorted dinner rolls | artisan breads | butter
coffee | decaf | assorted teas

ITALIAN DINNER BUFFET \$130 PER GUEST

SOUP

vegan minestrone | rich tomato broth | kale | zucchini | ditalini
pasta | white beans

SALADS

caprese salad | mozzarella | fresh basil | olive oil | balsamic
reduction

heirloom greens and romaine | tomato | cucumber | red onion
carrot | focaccia crouton | oregano vinaigrette

ENTRÉES

porchetta | herb-stuffed pork belly

chicken saltimbocca | sage | prosciutto | lemon caper sauce

salmon puttanesca | olives | capers | tomatoes | parsley

penne bolognese

ACCOMPANIMENTS

garlic roasted broccolini

breadsticks

DESSERTS

chef's selection of mini desserts

STEAKHOUSE DINNER BUFFET \$150 PER GUEST

SOUP

lobster bisque | tarragon crème fraiche

SALADS

petite iceberg | radish | bacon lardons | pickled shallots
blue cheese crumbles | creamy chervil dressing

caesar salad | parmesan | focaccia croutons | caesar dressing

ENTRÉES

beef tenderloin (served medium) | sautéed mushrooms
bordelaise

riesling brined chicken breast | sautéed kale | caramelized
onion jus

chilean sea bass | roasted radishes | english peas | browned
butter beurre blanc

ACCOMPANIMENTS

whipped potatoes

creamed corn

sautéed asparagus and baby carrots

dinner rolls

DESSERTS

chef's selection of mini desserts

CATERING POLICIES

GUARANTEES

- Guaranteed attendance for all functions must be given to the Catering office at least 72 hours before your event. Actual charges based on the guaranteed numbers, or the number of people actually served, whichever is greater. This guarantee will apply to all aspects of your function, including, but not limited to food and beverage services. Cancellation within 72 hours of the event date will be charged.

SERVICE CHARGE

- Gratuity of 25% on all food and beverage items will be applied for all external events, unless otherwise agreed upon. Staff charges are subject to change.
- A \$5 per guest surcharge will apply to all buffets created for events under 25 guests.
- Attendant fees (Chef, Carver, Bartender, Cocktail Server, etc.) priced at \$250 per Attendant, with a two-hour minimum, unless otherwise stated.

FOOD AND BEVERAGE

- The resort prohibits the removal of food and beverage from the premises.
- No outside alcohol or food may enter the resort. Yaamava' Catering Department is the sole provider of all food and beverage served in the event area.
- The California Department of Alcoholic Beverages Control regulates the sale and service of all alcoholic beverages. The resort is responsible for the administration of those regulations. California Law requires removal of all alcohol from service by 2:00am (Pacific Time).
- Persons consuming alcoholic beverages at resort events must be 21 years old or older. The resort reserves the right to terminate alcohol service at any time if:
 - Minors are seen consuming alcoholic beverages
 - A guest appears overly intoxicated
- Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

OUTDOOR FUNCTIONS

- Tax of 8.75% is included in menu pricing. Taxes are subject to change
- A weather call for outdoor functions will be made according to the following schedule:
 - Breakfast: 7:00pm on the evening prior
 - Lunch and Evening: 4 hours prior to event start time or 1:00pm, whichever is first
- The Yaamava' Resort & Casino at San Manuel reserves the right to make the final weather call regarding outdoor functions due to high wind, lightning, unsafe weather conditions or a chance of rain of 30% or higher. If the possibility of adverse weather exists that may result in harm to guests or

Team Members, the function will necessarily be moved indoors. Weather calls will be made by the client upon the recommendation of your Catering Sales Manager. Should the client be unavailable, the decision will be made on their behalf

- Additional set up fees may apply to outdoor functions depending on the venue, time of day, and equipment required. Evening functions require lighting packages starting at \$950
- All amplified music and entertainment at outdoor locations will conclude by 10:00pm, per noise ordinance. The Yaamava' Resort & Casino reserves the right to control the volume of the music and the finish times

DECORATIONS | SIGNAGE

- Decorations or displays brought into the resort by the guest must be approved prior to arrival
 - To prevent damage, items may not be attached to stationary wall, floor, window, or ceiling with nails, staples, tape, or any other substance
- No signage is permitted in the lobby or on the public grounds; flip charts or blackboards are not permitted in any public area of the resort.
 - Signage is to be used outside meeting rooms only and must not be larger than 22x16.
 - The Resort offers signage printed at prevailing rates
- We recommend floral arrangements and decorations be provided by the in-house Floral Team to stay within the Yaamava' Resort & Casino tradition of excellence.

MEETING ROOM INFORMATION AND FEES

- Meeting room rental fees are subject to service charge and tax when food or beverage is served
- If your event exceeds the allotted time, a charge of \$2,000 per hour may apply, pending confirmation and availability of space from your Catering Sales Manager and/or your banquet captain
- Customer's credit card will be charged three business days prior to first day of event
- A Room Reset Fee of \$500 will apply for any reset of a room after the BEO has been approved and signed or the diagram has been approved

SECURITY

- The Yaamava' Resort & Casino is not responsible for damaged or lost items brought into the resort; we are not responsible for any items left unattended
- With advance notice, your Catering Sales Manager can assist you in arranging for security officers