

Corporate Menus



S|E

SPECIALTY EVENTS

— HS Lordships —

ALL DAY MEETING PLATED OPTION

Includes continental breakfast, plated lunch and afternoon break.

CONTINENTAL BREAKFAST

Assorted Muffins and Danish
Sweet Butter and Preserves
Fresh Cut Fruit in Season
Chilled Orange Juice
Coffee and Tea

PLATED LUNCH

California Salad
Fresh Baked Bread and Butter
House Brewed Coffee and Tea

Add Dessert for \$2.95++

MAIN COURSE

Select Two

Chicken Breast jerusalem artichokes and mushrooms in a chardonnay cream sauce. served with rice pilaf and a medley of fresh vegetables
Baked Fresh Atlantic Salmon topped with lemon beurre blanc and served with rice pilaf and a medley of vegetables
Classic Shrimp Scampi served in a garlic butter sauce, rice pilaf and a medley of vegetables
Portobello Mushroom Ravioli tossed with an alfredo pesto sauce

AFTERNOON BREAK

Select One

Freshly Baked Cookies
Domestic Cheese Display
Vegetable Crudit 
Trail Mix

55.95++
Available Monday Through Friday

ALL DAY MEETING BUFFET OPTION

Includes continental breakfast, buffet lunch and afternoon break.

CONTINENTAL BREAKFAST

Assorted Muffins and Danish
Sweet Butter and Preserves
Fresh Cut Fruit in Season
Chilled Orange Juice
Coffee and Tea

BUFFET LUNCH

Fresh Baked Bread and Butter
House Brewed Coffee and Tea

Add an assortment of desserts for \$4.95++

SALADS

Select Two

Classic Caesar Salad
Garden Salad with two dressings
Macaroni Salad

Italian Pasta Salad
Marinated Cucumber Tomato Salad
Fresh Cut Fruit

MAIN COURSE

Select Two

Chicken Breast jerusalem artichokes and mushrooms in a chardonnay cream sauce. served with rice pilaf and a medley of fresh vegetables
Baked Fresh Atlantic Salmon topped with lemon beurre blanc and served with rice pilaf and a medley of vegetables
Classic Shrimp Scampi served in a garlic butter sauce, rice pilaf and a medley of vegetables
Portobello Mushroom Ravioli tossed with an alfredo pesto sauce

SIDES

Select Two

Mashed Potatoes
Parsley Red Potatoes
Scalloped Potatoes

Rice Pilaf
Green Beans Amandine
Fresh Seasonal Vegetables

AFTERNOON BREAK

Select One

Freshly Baked Cookies
Domestic Cheese Display

Vegetable Crudité
Trail Mix

58.95++

Available Monday Through Friday

EXECUTIVE BUFFET MENU

Available for Parties of 30 or More.

Includes Fresh Baked Bread and Butter, Assortment of Desserts, Coffee and Tea.

SALADS

Select Two

Classic Caesar Salad

Garden Salad with two dressings

Macaroni Salad

Italian Pasta Salad

Marinated Cucumber Tomato Salad

Fresh Cut Fruit

ENTRÉES

Select Two

Mozzarella Chicken

Baked Herb Chicken

Snapper Vera Cruz

Pasta Primavera

Portobello Mushroom Ravioli

Sliced Roast Beef

Bbq Ribs

Fried Chicken

SIDES

Select Two

Mashed Potatoes

Parsley Red Potatoes

Scalloped Potatoes

Rice Pilaf

Green Beans Amandine

Fresh Seasonal Vegetables

Monday through Friday \$30.95++

Ask About Our Specialty Items

CARVER SELECTIONS

Roast Beef Au Jus With Carver

Roasted Turkey With Carver

SEAFOOD SELECTIONS

Chilled Crab Legs

Chilled Peel and Eat Shrimp

ACTION SELECTIONS

Omelet Station

Pasta Station

EVENT ROOM DESCRIPTIONS

FORGE ROOM

**Faces the Berkeley Hills and has Seating Capacity for up to 60 People.
\$500.00 Non Refundable Deposit Required to Secure Room.**

Food and Beverage Minimum.

Dinner \$1,600.00++ Fri. and Sat. | \$1,200.00++ Sun - Thurs

Lunch \$1,200.00++ Fri. and Sat. | \$1,400.00++ Sun - Thurs

TARTAN ROOM

Has a Front Row View of San Francisco and a Seating Capacity for up to 80 People.

\$700.00 Non Refundable Deposit Required to Secure Room.

Food and Beverage Minimum.

Dinner \$2,600.00++ Fri. and Sat. | \$1,800.00++ Sun - Thurs

Lunch \$1,800.00++ Fri. and Sat. | \$2,000.00++ Sun - Thurs

WINDSOR COURT

Has a Whimsical Garden View and a Seating Capacity for up to 160.

\$1,000.00 Non Refundable Deposit Required to Secure Room.

Food and Beverage Minimum.

Dinner \$5,000.00++ Fri. and Sat. | \$3,200.00++ Sun - Thurs

Lunch \$3,200.00++ Fri. and Sat. | \$2,800.00++ Sun - Thurs

GEORGIAN BALLROOM

Has a Panoramic View of the San Francisco Skyline, The Berkeley Hills and a Seating Capacity for up to 500 People.

\$4,000.00 Non Refundable Deposit Required to Secure Room.

Food and Beverage Minimum.

Dinner \$10,000.00++ Fri. and Sat. | \$8,000.00++ Sun - Thurs

Lunch \$8,000.00++ Fri. and Sat. | \$6,000.00++ Sun - Thurs

Total cost determined by menu selected and charged per person. a second payment of 50% of the event cost will be due 90 days prior to event date. 100% of the final balance is due 14 days prior to the event date

GENERAL INFORMATION

Breakfast: 7:00am - 9:30am | Lunch: 11:00am - 3:00pm | Dinner: 6:30pm - 12:00am

Food

Menu prices are per person unless otherwise stated and 50 or more guests are required for a private buffet. meal counts are due 14 days in advance. state sales taxes and service charges are not included in our menu prices and will be added to all menu items.

There is a \$1.00++ per person cake cutting fee if cake provided by guest.

Beverages

The restaurant must provide all beverages. Bar and wine list available upon request.

Linen

Linen selections can be provided by restaurant. A release must be signed stating the restaurant is not liable for any loss or damage if linen provided by guest. Linen must be delivered 24 hours prior to function.

Security

The restaurant reserves the right to obtain security for social functions at the guests cost. One guard for each 100 guests. Management reserves the right to inspect room at any time. Security must be used for any school functions such as proms, winter balls and fraternity/sorority events.

Deposits

Deposits are required upon confirmation of reservations and will be deducted from the final balance due. The deposit is non-refundable or transferable. The amount of deposit is based on the room you reserve.

Payments

Final payment is required 14 days prior to function in the form of cash, major credit card, cashier's check or money order. Any balance owing is due at conclusion of function, unless other arrangements have been made with the catering office prior to function.

A second payment/deposit of 50% of the event cost will be due 90 days before the event.

Rules

- All prices are subject to change. prices can only be guaranteed 6 months in advance.
- All food and beverage prices are subject to a service charge and current sales tax.
- No food or beverage is permitted from outside.
- The expected attendance must be specified at the time of reservation. The attendance must be definitely specified 7 days prior to function. the number you provide will be considered a guarantee, not subject to reduction, for which you will be charged, even if less attend.
- If catering office is not advised, the expected figure will automatically become your guarantee, and charges will be made accordingly.
- We will set-up seating and prepare the food 5% over guarantee.
- Under no circumstances are guests permitted to take food or beverage off premises.
- The restaurant is not responsible for the damage or loss of any merchandise or articles left on premises before, during or after the event.
- Any repair cost or replacement cost due to damages will be assumed by guest.
- Events closing after scheduled end time will be subject to management's cost per half hour labor charge.
- Vendors must provide own equipment and may arrive no earlier than one hour prior to guest arrival time.