

Special Occasion Menus



S|E

SPECIALTY EVENTS

— HS Lordships —

SPECIAL OCCASION BUFFET PACKAGE

All packages include hors d'oeuvres, glass of house wine, champagne toast, cake slicing, fresh baked bread and butter, house brewed coffee and tea.

TRADITIONAL PACKAGE

1 Drink Ticket Per Guest
3 Hors D'oeuvre Selections
Lunch \$68.95++ Dinner \$74.95++

DELUXE PACKAGE

2 Drink Tickets Per Guest
4 Hors D'oeuvre Selections
Lunch \$78.95++ Dinner \$84.95++

PREMIERE PACKAGE

3 Drink Tickets Per Guest
4 Hors D'oeuvre Selections
Lunch \$92.95++ Dinner \$99.95++

Unlimited Beverage Station
Complimentary Chair Covers

HORS D'OEUVRES

See above for number of selections per package

Crab Stuffed Mushrooms
Teriyaki Beef Satay
Chicken Satay with Peanut Sauce
Spinach and Phyllo Kisses

Smoked Salmon Crostini
Caprese Skewer
Fresh Seasonal Fruit and Cheese

SALAD SELECTIONS

Select Three

California Field Greens
Classic Caesar
Greek Salad
Seafood Salad
Spinach Salad with Bermuda Onions

Marinated Cucumber and Tomato Salad
Sliced Seasonal Fruit
Capellini sun dried tomatoes, pine nuts and goat cheese salad

SPECIAL OCCASION BUFFET PACKAGE CONT.

All packages include hors d'oeuvres, glass of house wine, champagne toast, cake slicing, fresh baked bread and butter, house brewed coffee and tea.

CARVING BOARD

Select One

Roasted Turkey with gravy

Roast Beef au jus with creamy horseradish

Substitute Roast Prime Rib of Beef for \$10.00++ per person

ENTRÉE SELECTIONS

Select Two

Chicken Breast Jerusalem with artichokes and mushrooms in a chardonnay cream sauce

Grilled Chicken Ragout with sundried tomato and mushroom ragout

Baked Cod with white wine lemon butter sauce

Baked Fresh Atlantic Salmon with bourbon glazed onions

Sliced Tri Tip au Poivre with brandy peppercorn sauce

All beef entrees will be prepared medium unless otherwise specified.

ACCOMPANIMENTS

Select Three

Garlic Mashed Potatoes

Parsley Red Potatoes

Rice Pilaf

Green Beans Amandine

Fresh Seasonal Vegetables

DESSERT

Assortment of Desserts

All prices are subject to service charges and current sales tax.

SPECIAL OCCASION PLATED PACKAGE

All packages include hors d'oeuvres, glass of house wine, champagne toast, cake slicing, fresh baked bread and butter, house brewed coffee and tea.

TRADITIONAL PACKAGE

1 Drink Ticket Per Guest
3 Hors D'oeuvre Selections
Lunch \$74.95++ Dinner \$78.95++

DELUXE PACKAGE

2 Drink Tickets Per Guest
4 Hors D'oeuvre Selections
Lunch \$84.95++ Dinner \$88.95++

PREMIERE PACKAGE

3 Drink Tickets Per Guest
4 Hors D'oeuvre Selections
Lunch \$99.95++ Dinner \$104.95++

Unlimited Beverage Station
Complimentary Chair Covers

HORS D'OEUVRES

See above for number of selections per package

Crab Stuffed Mushrooms
Teriyaki Beef Satay
Chicken Satay with peanut sauce
Spinach and Phyllo Kisses

Smoked Salmon Crostini
Caprese Skewer
Fresh Seasonal Fruit and Cheese

FIRST COURSE

Select One

California Field Greens
Caesar Salad

MAIN COURSE

Select Two
(Entrées served with medley of vegetables)

Chicken Breast Jerusalem with artichokes and mushrooms in a chardonnay cream sauce. served with rice pilaf

Grilled Chicken Ragout with sundried tomato and mushroom ragout. served with rice pilaf

Grilled Fresh Atlantic Salmon topped with lemon beurre blanc and served with rice pilaf

Grilled Swordfish with mango salsa, rice pilaf

Classic Shrimp Scampi served in a garlic butter sauce, rice pilaf

Roast Prime Rib of Beef served with creamy horseradish, parsley red potatoes

Filet Mignon broiled and topped with mushroom cap. served with parsley red potatoes

All beef entrées will be prepared medium unless otherwise specified.

ENHANCEMENTS

Cotton Package floor length linen, chair cover, sash and napkin \$10.00++per person

Satin/Lamour Package floor length linen, chair cover, sash and napkin \$15.00++per person

Floor Length Poly Cotton Linen any color \$20.00++per table

Floor Length Satin/Lamour Linen any color \$30.00++per table

Poly Cotton Napkin any color \$2.00++per napkin

Satin/Lamour Napkin any color \$4.00++per napkin

Chair Cover Cotton and Sash any color with installation \$6.00++per chair

Overlay from \$20.00++per table

Cocktail Tables with Linen \$25.00++each

Cake Slicing Fee \$1.00++

Chocolate Fountain two hours \$7.50++per person

Elegant Archway with Optional Lighting \$200.00++

9x12 Dance Floor \$350.00++

12x12 Dance Floor \$500.00++

15x15 Dance Floor \$600.00++

18x18 Dance Floor \$750.00++

21x21 Dance Floor \$1,000.00++

21x30 Dance Floor \$1,200.00++

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.