

SHADOWBROOK BANQUETS





SHADOWBROOK RESTAURANT

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831-475-1222

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Special Event Coordinator
Stephanie Sanders

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WELCOME TO SHADOWBROOK...

For over seventy years Shadowbrook has been recognized for excellence in dining. Award-winning service, fine food and liqueurs, and a world famous ambiance combine to provide the perfect setting for special events, tour groups from around the world, meetings, celebrations and family dining.

Located just 40 minutes south of San Jose in the delightful village of Capitola-by-the-Sea, Shadowbrook is best reached by its own quaint cable car down a lushly-landscaped hillside. Nestled on the banks of Soquel Creek, the heart of Shadowbrook is a log cabin originally built as a summer home in the 1920's. The interior is rich with old-world charm, and a variety of private dining rooms will ensure a setting, which is appropriate for your needs. Choose from the elegant Main Dining Room with its massive creekside windows; the wood-paneled Wine Cellar; the airy Garden Room; the original Fireside Room; the creekside Greenhouse; or the Redwood Room overlooking the Chef's herb garden.

Shadowbrook has been consistently voted "Northern California's Most Romantic Restaurant" and "Best Restaurant in Santa Cruz County" by the readers of San Francisco Focus, Northern California's largest circulation magazine. Mumm's Champagne has also honored Shadowbrook with its "World Stars Award", and most recently the restaurant was bestowed with the S.C.O.P.E. award for its beautiful walkways, waterfalls and landscaping.

With a setting and service that will exceed your expectations, and the flexibility to meet your needs for privacy and efficiency, Shadowbrook will make your event most memorable.

We invite you to consider the many options offered at Shadowbrook Restaurant. Please take a moment to review this informational packet, which will assist you in designing your own custom special event, and then call our Banquet Coordinator at (831) 475-1222 for reservations and answers to your questions and concerns. We look forward to serving you and your guests.

DAY BANQUETS

Room	Owner's Private Reserve See page 9 for more information	Redwood Room See page 10 for more information	Wine Cellar room See page 11 for more information	Main Dining Room Ask coordinator for more info	Green House Room See page 12 for more information	Green House & Wine Cellar See page 13 for more information
Capacity	9-16 guests	17-26 guests	27-35 guests	45 guests	36-60 guests	61 Min-100 Max Guests <i>Final guest count must be 61+ for use of Wine Cellar</i>
Wheelchair access?	Yes	No 7 stairs up to room	No 16 Stairs down to room	Yes	No 22 stairs down to room	No 22 stairs down to rooms
Mon-Fri Timeframe	Mon-Fri 12pm-3pm	Mon-Fri 12pm-3pm	Mon-Fri 12pm-3pm	Mon-Fri 11:30am-2:30pm	Mon-Fri 12pm-3pm	Mon-Fri 12pm-3pm
Sat & Sun Timeframe	Sat & Sun Not Available	Sat & Sun 11am-2pm	Sat & Sun 11am-2pm	Sat & Sun 10am-1pm	Sat & Sun 11am-2pm	Sat & Sun 11am-2pm
Room Fee	\$150.00	\$200.00	\$250.00	\$250.00	\$250.00	\$300.00
Food & Beverage Minimum	\$500.00	\$750.00	\$1500.00	\$1500.00	\$1500.00	\$2000.00

WINTER NIGHT BANQUETS

October 1st – May 31st

Room	Owner's Private Reserve See page 9 for more information	Wine Cellar room See page 11 for more information	Green House Room See page 12 for more information	Green House & Wine Cellar See page 13 for more information
Capacity	9-16 guests	18-35 guests	36-60 guests	61 Min-100 Max Guests <i>Final guest count must be 61+ for use of Wine Cellar</i>
Wheelchair access?	Yes	No 16 stairs down to room	No 22 stairs down to room	No 22 stairs down to room
Mon-Thurs Timeframe	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long
Friday Timeframes	<u>Friday's</u> 4pm-7pm 5pm-7:45pm 8pm-11pm	<u>Friday's</u> Any arrival time from 4pm-7:30 events average 3 hours long	<u>Friday's</u> Not Available	<u>Friday's</u> Not Available
Sat & Sun Timeframes	<u>Sat & Sun</u> 2pm-4:45pm 5pm-7:45pm 8pm-11pm	<u>Sat & Sun</u> 2pm-5pm <i>*Later arrival times are available see pricing change below</i>	<u>Saturday</u> Not Available <u>Sunday</u> 2pm-5pm	<u>Sat & Sun</u> Not Available
Room Fee	\$100.00	<u>Mon-Fri</u> \$275 room fee \$1500 F&B <u>Sat & Sun</u> 2pm-5pm \$350 room fee \$1500 F&B or <i>*Later arrival</i> \$700 room fee \$3000 F&B	<u>Mon-Thurs</u> \$375 room fee \$2500 F&B <u>Sunday</u> 2pm-5pm \$375 room fee \$2000 F&B or Later arrival \$750 room fee \$4000 F&B	Mon-Thurs \$650.00
Food & Beverage Minimum (F&B)	\$750.00			Mon-Thurs \$4500.00

SUMMER NIGHT BANQUETS

JUNE 1ST – SEPTEMBER 30TH

Room	Owner's Private Reserve See page 9 for more information	Wine Cellar room See page 11 for more information	Green House Room See page 12 for more information	Green House & Wine Cellar See page 13 for more information
Capacity	9-16 guests	18-35 guests	36-60 guests	61 Min-100 Max Guests <i>Final guest count must be 61+ for use of Wine Cellar</i>
Wheelchair access?	Yes	No 16 stairs down to room	No 22 stairs down to room	No 22 stairs down to room
Mon-Thurs Timeframe	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long	<u>Mon-Thurs</u> Any arrival time from 4pm-7:30 events average 3 hours long
Friday Timeframes	<u>Friday's</u> 4pm-7pm 5pm-7:45pm 8pm-11pm	<u>Friday's</u> 4pm-7pm *Later arrival times are available see pricing change below	<u>Friday's</u> Not Available	<u>Friday's</u> Not Available
Sat & Sun Timeframes	<u>Sat & Sun</u> 2pm-4:45pm 5pm-7:45pm 8pm-11pm	<u>Sat & Sun</u> 2pm-5pm *Later arrival times are available see pricing change below	<u>Sat & Sun</u> Not Available	<u>Sat & Sun</u> Not Available
Room Fee	\$100.00	<u>Mon-Thur</u> \$275 room fee \$1500 F&B <u>Fri, Sat & Sun</u> 2pm-5pm \$350 room fee \$1500 F&B	Mon-Thurs \$500.00	Mon-Thurs \$775.00
Food & Beverage Minimum (F&B)	\$750.00	or *Later arrival \$700 room fee \$3000 F&B	Mon-Thurs \$3500.00	Mon-Thurs \$5000.00

PAYMENTS & BILLING

SERVICE CHARGE All charges are subject to a 23% service charge and California sales tax. The service charge reflects a Shadowbrook policy established for private events and encompasses more than just service of food and beverage. Shadowbrook collects this service charge and it is distributed with the majority of the service charge going towards the compensation for your service staff, including but not limited to your servers, bussers, bartender, food runners, and chefs, paying them a higher hourly rate that goes toward their paycheck. The remaining balance goes to offset other overhead expenses related to private events. California law requires that a service charge be subject to California sales tax. Any additional amount for your service staff is strictly voluntary and is not an expectation, however, if you would like to leave them an additional gratuity that goes directly to them, you are welcome to do so.

DEPOSIT A deposit is required to secure the date for your event and is due within 7 days of making a reservation. The deposit is equal to the amount of the food and beverage minimum established for that event. The deposit will be applied to the final bill and any additional balance will be due at the completion of the event.

DEPOSITS ARE 100% REFUNDABLE when cancellation is made 6 weeks or more prior to the event. When cancellation is made less than 6 weeks but more than 3 weeks prior to the event 2/3 of the deposit is refundable. When cancellation is made less than 3 weeks prior to the reserved day of event the deposit is forfeited.

NOTES:

OWNER'S PRIVATE RESERVE



- ∞ **Capacity:** 16 guests max, or 12 guests max if AV is needed
- ∞ **Wheelchair access:** Yes
- ∞ **Patio:** Afternoon use ONLY on the Redwood Patio. The Redwood Patio does not have wheelchair access, there are 7 stairs up to the patio.
- ∞ **Availability:** Mon-Thurs Afternoons and Evenings
 - ❖ **Monday's – Thursday's:**
 - **Afternoon:**
 - 12:00pm arrival – 3:00pm departure
 - **Evening:**
 - Any arrival time beginning at 4:00pm until 7:30pm
 - ❖ **Friday's:**
 - **Afternoon:**
 - 12:00pm arrival – 3:00pm departure
 - **Evening:**
 - 5:00pm arrival – 7:45pm departure
 - 8:00pm arrival – 11:00pm departure
 - ❖ **Saturday's and Sunday's:**
 - **Afternoon:**
 - Not Available
 - **Evening:**
 - 2:00pm arrival – 4:45pm departure
 - 5:00pm arrival – 7:45pm departure
 - 8:00pm arrival – 11:00pm departure

THE REDWOOD ROOM & PATIO



- ⌘ **Capacity:** 26 guests max at 5 individual tables, or 20 guests at one long table
- ⌘ **Wheelchair access:** No wheelchair access. There are 7 stairs up to the room.
- ⌘ **Patio:** The Redwood Patio is available for Hors D'oeuvres prior to meal service in the Redwood room.
- ⌘ **Availability:** Afternoon ONLY
 - ❖ **Monday's – Thursday's:**
 - **Afternoon:**
 - 12:00pm arrival – 3:00pm departure
 - ❖ **Friday's:**
 - **Afternoon:**
 - 12:00pm arrival – 3:00pm departure
 - ❖ **Saturday's and Sunday's:**
 - **Afternoon:**
 - 11:00am arrival – 2:00pm departure

WINE CELLAR



- ∞ **Capacity:** 35 guests max, or 22 guests max at one long table
- ∞ **Wheelchair access:** No wheelchair access. There are 16 stairs down the Wine Cellar room
- ∞ **Patio:** Day use ONLY on the Creekside patio for Hors D'oeuvres
- ∞ **Availability:** Afternoon and Evening
 - ❖ **Monday's – Thursday's:**
 - **Afternoon:**
 - 12:00pm arrival – 3:00pm departure
 - **Evening:**
 - Any arrival time beginning at 4:00pm until 7:30pm
 - ❖ **Friday's:**
 - **Afternoon:**
 - 12:00pm arrival – 3:00pm departure
 - **Evening:**
 - 4:00pm arrival – 7:00pm departure (Discounted Price)
 - Any arrival time later than 4:30pm until 7:30pm
 - ❖ **Saturday's and Sunday's:**
 - **Afternoon:**
 - 11:00am arrival – 2:00pm departure
 - **Evening:**
 - 2:00pm arrival – 5:00pm departure (Discounted Price)
 - Any arrival time later than 4:30pm until 7:30pm

GREENHOUSE ROOM



∞ **Capacity:** 55-60 guests max, or 36 guests max at one long table

Note: 60 guests is the very maximum that can be seated in this room. If you opt for a menu package that included appetizers, then one table of guests will need to wait for a table to be reset before dinner service.

∞ **Wheelchair access:** No wheelchair access. There are 22 stairs down the Green House room.

∞ **Patio:** Day use ONLY on the Creekside patio for Hors D'oeuvres

∞ **Availability:** Afternoon every day and Evenings on a Mon. – Thurs.

❖ **Monday's – Thursday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

- Any arrival time beginning at 4:00pm until 7:30pm

❖ **Friday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

- Not Available

❖ **Saturday's and Sunday's:**

➤ **Afternoon:**

- 11:00am arrival – 2:00pm departure

➤ **Evenings:**

- Not Available

GREENHOUSE AND WINE CELLAR



∞ **Capacity:** 100 guests max

NOTE: Final guest count must be 61 or more guests in order to have use of both rooms. If your final guest count drops under, then all guests will fit in the Green House room and the Wine Cellar will no longer be included.

∞ **Wheelchair access:** No wheelchair access. There are 22 stairs down the Green House room

∞ **Patio:** Day use ONLY on the Creekside patio for Hors D'oeuvres

∞ **Availability:** Afternoon every day and Evenings on a Mon. – Thurs.

❖ **Monday's – Thursday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

- Any arrival time beginning at 4:00pm until 7:00pm

❖ **Friday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

- Not Available

❖ **Saturday's and Sunday's:**

➤ **Afternoon:**

- 11:00am arrival – 2:00pm departure

➤ **Evening:**

- Not Available

BOTTLED BEER, WINE & SPARKLING

For beverage service, please indicate what you would like to host the night of your event and a bottle estimate.

BOTTLED BEER

Coors Light (<i>Colorado</i>)	\$6.75
Dos Equis Lager (Mexico)	\$7.50
Lagunitas IPA (Petaluma)	\$7.50
Scrimshaw Pilsner (Ft. Bragg)	\$7.50
Rasputin Imperial Stout (Ft. Bragg)	\$9.50

NON-ALCOHOLIC ADDITIONS

San Pellegrino Sparkling Water	\$5.00
Martinelli Sparkling Cider	\$12.00
Iced Tea and Lemonade Dispenser	\$50.00
Unlimited Coffee & Tea (per person)	\$3.95

PROSECCO & SPARKLING WINE

Zonin Prosecco, Italy	\$27.00
Avisi Prosecco, Italy	\$40.00
NV Mumm Cuvee Napa Brut Prestige	\$47.00
NV "J" Cuvee 20 Sparkling Wine, Sonoma	\$72.00
2020 Schramsberg Blanc de Noirs, Napa Valley	\$79.00

SAUVIGNON BLANC & OTHER WHITES

2021 Bargetto Pinot Grigio, California	\$33.00
2022 Kim Crawford, Marlborough	\$36.00
2021 Cakebread Cellars, Napa Valley	\$66.00
2022 Merry Edwards, Russian River Valley	\$88.00

CHARDONNAY

2022 Kali Hart, Monterey	\$37.00
2021 Kendall Jackson Grand Reserve	\$57.00
2021 Sonoma-Cutrer, Russian River	\$48.00
2021 Talbott Sleepy Hallow	\$51.00
2022 Rombauer, Carneros	\$88.00
2022 Cakebread, Napa Valley	\$99.00

PINOT NOIR

2021 Fess Parker, Santa Rita Hills	\$59.00
2018 Sonnet, Mun's Vineyard, SC Mnts	\$66.00
2019 Merry Edwards, Sonoma Coast	\$85.00

SYRAH, BLENDS & OTHER REDS

2022 Soquel Vineyards Trinity Rosso, California	\$37.00
2019 Martin Ranch Syrah, Santa Clara	\$42.00
2018 Stags' Leap Petite Syrah, Napa Valley	\$89.00

MERLOT

2021 Blackstone, California	\$31.00
2019 Duckhorn Decoy, Napa	\$45.00
2017 Storrs, San Ysidro	\$54.00

CABERNET SAUVIGNON

2021 Cinnabar Mercury Rising	\$43.00
2022 Daou, Paso Robles	\$69.00
2020 J. Lohr Hilltop, Paso Robles	\$59.00
2021 Faust, Napa	\$109

ZINFANDEL

2020 Bargetto Old Vine, Lodi	\$45.00
2021 Seghesio, Sonoma County	\$46.00
2021 Dry Creek Old Vine, Sonoma County	\$69.00
2019 Ridge, Lytton Springs, Dry Creek Valley	\$110.00

BEVERAGES

BAR SERVICE

We maintain a full selection of banquet wines; if needed, we can assist you with planning of the beverage service you desire including alcohol-free options. Shadowbrook does not permit alcoholic beverages purchased elsewhere, other than wine, to be served in the restaurant. Shadowbrook permits bottled wine to be brought in for a corkage fee of \$30 per bottle and \$35 for magnum bottles of wine.

There are three options for wine, beer and cocktail service:

1. HOSTED BEVERAGE SERVICE

As the host of your event you will pay for all beverages and the charges will appear on the final bill.

★Regular Bar Hours.

- Winter hours, October-May:
 - Monday – Thursday 3:30pm and later
 - Fri-Sunday 12pm and later
- Summer hours, June-September:
 - Bar opens at 12pm everyday

★If the Bar is not open during your event, but you would like to host cocktails: liquor and cocktail bar service is an initial \$75/hour to bring in a bartender which would be paid by the host. The \$75/hour fee will be waived if bar sales exceed \$350.

2. LIMITED HOST BEVERAGE SERVICE

As the host of your event, you may choose specific items that you will pay for, and others your guests will pay for individually. For example, you may choose specific bottles of wine, and specific bottles of beer to be served, with the charges added to the final bill. Any additional cocktails ordered by your guests will be paid for individually upon delivery.

★Bar must be open in order for guests to purchase cocktails/liquor.

- Winter hours, October-May:
 - Monday – Thursday 3:30pm and later
 - Fri-Sunday 12pm and later
- Summer hours, June-September:
 - Bar opens at 12pm everyday

3. NO-HOST BEVERAGE SERVICE

Your guests will pay for their own individual beverages. Our complete wine, beer or cocktail selection is available, and payment will be collected individually upon delivery.

★Bar must be open in order for guests to purchase alcoholic beverages.

- Winter hours, October-May:
 - Monday – Thursday 3:30pm and later
 - Fri-Sunday 12pm and later
- Summer hours, June-September:
 - Bar opens at 12pm everyday

**★THE BAR DOES NOT NEED TO BE OPEN FOR THE SERVICE OF
PRE-SELECTED WINE AND BEER,
UNLESS YOU ARE OPTING FOR A NO-HOST BEVERAGE SERVICE (#3),
BUT WOULD LIKE YOUR GUESTS TO HAVE THE
OPTIOIN OF ORDERING ALCOHLC BEVERAGES.**

SELECTING YOUR MENU

PLEASE READ THIS PAGE CAREFULLY

Specific dietary needs can be accommodated upon request when your menu is submitted. You will fill out the provided banquet form with your menu selections. If you do not have the banquet form, please ask the event coordinator to provide one for you. It should have been emailed with the contract and deposit forms. Banquet form must be submitted with your menu selections **BEFORE** any invitations are sent. We update and make menu changes up to 4 times a year with the seasons. Menus that are not approved may be subjected to change.

For groups of 39 or less will be printed on a custom menu for your guests to select their entrée at your event. All menu packages include one vegetarian entrée which is not eligible to be replaced. See printed menu example below.

For groups of 40 guests and more (Children are included in this count); Pre-Select up to 2 meat entrée selections (max), and 1 vegetarian/vegan selection. All menu packages include one vegetarian/vegan entrée which is not eligible to be replaced. You will need to have your guests preselect their entrée selection and you will then need to submit number of each entrée. In Addition to the entrée counts, you are required to provide **place Cards**. These cards will have your guests name and entrée selection indicated. They will be placed in front of each guest at their tables so that the servers know who to serve each entrée to. See place card examples below.

DIETARY RESTRICTIONS

We are willing to alter any entrée due to allergies and/or illness. However, any alterations made to the contracted menu will slow down the service of the event. Please let the Event Coordinator know in advance of any known allergies or illness so we can be prepared and make a special dish for the guest and not slow down service.





MENU PACKAGE DETAILS

Depending on the type of service you envision, we have several packages that offer variety and unique style.

HORS D'OEUVRES RECEPTION (SEE PAGE 18)

If you are wanting a lighter fare with a casual reception, then this is the menu for you!

- ∞ A great variety of hors d'oeuvres served throughout 2 hours of your event.*
- ∞ See page for more information and pricing*

SOQUEL CREEK PACKAGE (SEE PAGE 19)

This package offers a lovely 3-course meal for you and your guests!

- ∞ first course, entrée selections, & dessert*

SHADOWBROOK PACKAGE (SEE PAGE 20)

The Shadowbrook says it all!

- ∞ 2 Hors D'oeuvres, first course, entrée selections, & dessert*

CABLE CAR PACKAGE (SEE PAGE 21)

Named after our famed Cable Car, this menu is sure to please all of your guests.

- ∞ 3 Hors D'oeuvres, first course, entrée selections, & dessert*

HILL TOP PACKAGE (SEE PAGE 22)

Attention all foodies! From luxurious Hors D'oeuvres to high end service, your guests will be talking about this for years to come!

- ∞ 4 Hors D'oeuvres, first course, entrée selections, & dessert*

ADDITIONAL LIST OF HORS D'OEUVRES (SEE PAGE 23)

- ∞ This option allows you to add additional hors d'oeuvres to your package*

***All parties are responsible for collecting their guests' entrée selection and printing them on cards with the guest name and their entrée selection indicated.*



HORS D' OEUVRES RECEPTION PACKAGE

If you are wanting a lighter fare with a casual reception, then this is the option for you! There will be a great variety of hors d'oeuvres served throughout 2 hours of your event. Hors d'oeuvres service begins 30 minutes after your designated arrival time. This gives time for your guests to arrive, say their hello's and order a beverage.

We offer three different Hors D'Oeuvres packages:

Select 6 at \$55⁺⁺ per person

Select 8 at \$65⁺⁺ per person

Select 10 at \$75⁺⁺ per person

Each package offers:

- ❖ Complimentary Buffet Set-Up
- ❖ Estimate 3 of each hors d'oeuvre per person, per hour
- ❖ hors d'oeuvres service lasts 2 hours

**If this is the event for you,
please ask the Coordinator for the list of Hors
D'oeuvres**



SOQUEL CREEK PACKAGE SELECTIONS

Fill out the Banquet form with your selections

GF =Gluten Free

1

Select 1 Salad

All guests Will be served the same salad

CAESAR

Petite Romaine hearts, shaved Parmesan, sourdough crouton

GF SHADOWBROOK'S HOUSE SALAD

Baby spinach, mango-chutney vinaigrette, red grape tomatoes and candied pecans

B.L.T. SALAD

Baby iceberg lettuce, vine ripe tomato, house bacon, butter crouton, Danish bleu cheese dressing

2

Select 1 Meat Entrée = \$59.95

Select 2 Meat Entrée's = \$64.95

This determines how many different entrees guests will choose from

1 = choice between a meat entrée or a vegetarian entree

2 = choice between two meat entrees and a vegetarian entree

PACIFIC RIM KING SALMON

Sea greens, ginger-wasabi sauce, ponzu sauce, Miso vinaigrette-julienne vegetables and sesame seeds.

SEASONAL SEAFOOD

Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option.

ROASTED CHICKEN

Roasted Jidori chicken breast, pan-gravy; mashed potatoes; sautéed green beans

TOP SIRLOIN STEAK

Garlic-whipped potato, seasonal vegetable, red wine reduction

(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz Cut

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus

(All cooked to one temperature; Medium Rare)

3

Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN)

With Goat Cheese Béchamel and Trumpet Mushrooms

GRILLED VEGETABLE MEDLEY (VEGAN & GF)

Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli

4

12 YEARS OR YOUNGER \$29.95

Select 1

Crisp Chicken Tenders with French Fries

GF Prime Rib, Mashed Potatoes & Veggies

~must be having Prime Rib on adult menu

GF Salmon with Mashed Potatoes & Veggies

Cheese or Pepperoni Pizza (evening only)

GF Chicken, mashed potatoes & Veggies

Linguini with Alfredo, Marinara, or Butter & Parmesan

5

Select 1 Dessert

All guests Will be served the same Dessert

"NEW YORK" STYLE CHEESECAKE

Crème fraîche topping served with fruit sauce

CARAMEL ALMOND CHOCOLATE TART

Served with seasonal fruit

GF CHOCOLATE MELTDOWN

A rich, dark chocolate cake with a molten truffle core, Served with fresh whipped cream

VANILLA PANNA COTTA

Served with fruit sauce

SEASONAL BREAD PUDDING

Changes seasonally



THE SHADOWBROOK PACKAGE SELECTIONS

Fill out the Banquet form with your selections

GF = Gluten Free

1 **Select 2 HORS D'OEUVRES**
 (we make 1.5 per person)
 ~Complimentary Buffet Set-Up
 ~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS
GF FRIED CALAMARI
BAKED BRIE
VEGETABLE SPRING ROLLS
SPANAKOPITA
BACON-WRAPPED PRAWNS

2 **Select 1 Salad**
 All guests Will be served the same salad

CAESAR
 Petite Romaine hearts, shaved Parmesan, sourdough crouton

GF SHADOWBROOK'S HOUSE SALAD
 Baby spinach, mango-chutney vinaigrette, red grape tomatoes and candied pecans

B.L.T. SALAD
 Baby iceberg lettuce, vine ripe tomato, house bacon, butter crouton, Danish bleu cheese dressing

3 **Select 1 Meat Entrée = \$74.95**
Select 2 Meat Entrée's = \$79.95
This determines how many different entrees guests will choose from
 1 = choice between a meat entrée or a vegetarian entrée
 2 = choice between two meat entrees and a vegetarian entrée

PACIFIC RIM KING SALMON
 Sea greens, ginger-wasabi sauce, ponzu sauce, Miso vinaigrette-julienne vegetables and sesame seeds.

SEASONAL SEAFOOD
 Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option.

ROASTED CHICKEN
 Roasted Jidori chicken breast, pan-gravy; mashed potatoes; sautéed green beans

TOP SIRLOIN STEAK
 Garlic-whipped potato, seasonal vegetable, red wine reduction
 (All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz Cut
 Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
 (All cooked to one temperature; Medium Rare)

4 **Select 1 VEGETARIAN Entree**

BLACK TRUFFLE GNOCCHI (VEGETARIAN) With Goat Cheese Béchamel and Trumpet Mushrooms

GRILLED VEGETABLE MEDLEY (VEGAN & GF)
 Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli
 Pepper purée and Arugula

5 **12 YEARS OR YOUNGER \$29.95**
Select 1

Crisp Chicken Tenders with French Fries
GF Prime Rib, Mashed Potatoes & Veggies
 ~must be having Prime Rib on adult menu
GF Salmon with Mashed Potatoes & Veggies
Cheese or Pepperoni Pizza (evening only)
GF Chicken, mashed potatoes & Veggies
Linguini with Alfredo, Marinara, or Butter and Parmesan

6 **Select 1 Dessert**
 All guests Will be served the same dessert

"NEW YORK" STYLE CHEESECAKE
 Crème fraîche topping served with fruit sauce

GF CHOCOLATE MELTDOWN
 A rich, dark chocolate cake with a molten truffle core, Served with fresh whipped cream

CARAMEL ALMOND CHOCOLATE TART
 Served with seasonal fruit

VANILLA PANNA COTTA
 Served with fruit sauce

SEASONAL BREAD PUDDING
 Changes seasonally



THE CABLE CAR PACKAGE SELECTIONS

Fill out the Banquet form with your selections

GF = Gluten Free

1 Select 3 HORS D'OEUVRES
 (we make 1.5 per person)
 ~Complimentary Buffet Set-Up
 ~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS
GF FRIED CALAMARI
BAKED BRIE
VEGETABLE SPRING ROLLS
SPANAKOPITA
BACON-WRAPPED PRAWNS

2 Select 1 Salad
 All guests Will be served the same salad

CAESAR
 Petite Romaine hearts, shaved Parmesan, sourdough crouton

GF SHADOWBROOK'S HOUSE SALAD
 Baby spinach, mango-chutney vinaigrette, red grape tomatoes and candied pecans

B.L.T. SALAD
 Baby iceberg lettuce, vine ripe tomato, house bacon, butter crouton, Danish bleu cheese dressing

3 Select 1 Meat Entrée = \$84.95
Select 2 Meat Entrée's = \$89.95
This determines how many different entrees guests will choose from
 1 = choice between a meat entrée or a vegetarian entrée
 2 = choice between two meat entrees and a vegetarian entrée

PACIFIC RIM KING SALMON
 Sea greens, ginger-wasabi sauce, ponzu sauce, Miso vinaigrette-julienne vegetables and sesame seeds.

SEASONAL SEAFOOD
 Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option.

ROASTED CHICKEN
 Roasted Jidori chicken breast, pan-gravy; mashed potatoes; sautéed green beans

TOP SIRLOIN STEAK
 Garlic-whipped potato, seasonal vegetable, red wine reduction
 (All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz Cut
 Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
 (All cooked to one temperature; Medium Rare)

4 Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN)
 With Goat Cheese Béchamel and Trumpet Mushrooms

GRILLED VEGETABLE MEDLEY (VEGAN & GF)
 Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli

5 12 YEARS OR YOUNGER \$29.95
Select 1

Crisp Chicken Tenders with French Fries
GF Prime Rib, Mashed Potatoes & Veggies
 ~must be having Prime Rib on adult menu
GF Salmon with Mashed Potatoes & Veggies
Cheese or Pepperoni Pizza (evening only)
GF Chicken, mashed potatoes & Veggies
Linguini with Alfredo, Marinara, or Butter and Parmesan

6 Select 1 Dessert
 All guests Will be served the same dessert

"NEW YORK" STYLE CHEESECAKE
 Crème fraîche topping served with fruit sauce

CARAMEL ALMOND CHOCOLATE TART
 Served with seasonal fruit

GF CHOCOLATE MELTDOWN
 A rich, dark chocolate cake with a molten truffle core, Served with fresh whipped cream

VANILLA PANNA COTTA
 Served with fruit sauce

SEASONAL BREAD PUDDING
 Changes seasonally



THE HILL TOP PACKAGE SELECTIONS

Fill out the Banquet form with your selections

GF = Gluten Free

1 Select 4 HORS D'OEUVRES
(we make 1.5 per person)
~Complimentary Buffet Set-Up
~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS
GF FRIED CALAMARI
BAKED BRIE
VEGETABLE SPRING ROLLS
SPANAKOPITA
BACON-WRAPPED PRAWNS

2 Select 1 Salad
All guests Will be served the same salad

CAESAR
Petite Romaine hearts, shaved Parmesan, sourdough crouton

GF **SHADOWBROOK'S HOUSE SALAD**
Baby spinach, mango-chutney vinaigrette, red grape tomatoes and candied pecans

B.L.T. SALAD
Baby iceberg lettuce, vine ripe tomato, house bacon, butter crouton, Danish bleu cheese dressing

3 Select 1 Meat Entrée = \$94.95
Select 2 Meat Entrée's = \$99.95
This determines how many different entrees guests will choose from
1 = choice between a meat entrée or a vegetarian entree
2 = choice between two meat entrees and a vegetarian entree

PACIFIC RIM KING SALMON
Sea greens, ginger-wasabi sauce, ponzu sauce, Miso vinaigrette-julienne vegetables and sesame seeds.

SEASONAL SEAFOOD
Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option.

ROASTED CHICKEN
Roasted Jidori chicken breast, pan-gravy; mashed potatoes; sautéed green beans

TOP SIRLOIN STEAK
Garlic-whipped potato, seasonal vegetable, red wine reduction
(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz Cut
Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
(All cooked to one temperature; Medium Rare)

4 Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN) With Goat Cheese Béchamel and seasonal vegetable

GRILLED VEGETABLE MEDLEY (VEGAN & GF)
Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli

5 12 YEARS OR YOUNGER \$29.95
Select 1

Crisp Chicken Tenders with French Fries
GF **Prime Rib, Mashed Potatoes & Veggies**
~must be having Prime Rib on adult menu
GF **Salmon with Mashed Potatoes & Veggies**
Cheese or Pepperoni Pizza (evening only)
GF **Chicken, mashed potatoes & Veggies**
Linguini with Alfredo, Marinara, or Butter and Parmesan

6 Select 1 Dessert
All guests Will be served the same dessert

"NEW YORK" STYLE CHEESECAKE
Crème fraîche topping served with fruit sauce

CARAMEL ALMOND CHOCOLATE TART
Served with seasonal fruit

GF **CHOCOLATE MELTDOWN**
A rich, dark chocolate cake with a molten truffle core, Served with fresh whipped cream

VANILLA PANNA COTTA
Served with fruit sauce

SEASONAL BREAD PUDDING
Changes seasonally



ADDITIONAL HORS D'OEUVRES

Complimentary Buffet Set-Up

Please indicate how many of each you would like to order

Some items subject to availability

GF = Gluten Free

BAKED BRIE Delicate pastry, blue ribbon pepper jelly, herb crostini

\$39.95 half wheel/25 ppl

\$64.95 whole wheel/50 ppl

GF FRIED ARTICHOKE HEARTS Castroville baby artichokes, cilantro lemon aioli

\$37.95 Platter (serves 10)/**\$74.95 platter** (serves 20)

BACON WRAPPED PRAWNS Char-broiled and glazed with sweet soy sauce, pickled ginger-coconut cream

\$33.00 – 14 prawns/\$66.00 – 28 prawns

SPANIKOPITA Crispy Phyllo dough triangles filled with spinach and feta cheese and tomato ragout dipping sauce

\$3.00 each/\$36.00 per dozen

GF MONTEREY BAY CALAMARI Lightly breaded with Thai-lime chili and remoulade sauces

\$44.95 platter (serves 10)/**\$89.95 platter** (serves 20)

VEGETABLE SPRING ROLLS Served with Thai Chili sauce

\$3.00 each/\$36.00 per dozen

INSALATA CAPRESE Local heirloom tomatoes served with fresh Italian mozzarella, sweet basil, California olive oil, 10-year balsamic reduction, and fresh herb crostini

\$69.95 serves 10-20 people

VEGETARIAN ANTIPASTO PLATTER Roasted garlic, mixed olives, roasted asparagus, cornichon, marinated Gigande beans, and Focaccia **\$69.95 serves 10-20 people**

CHEESE & SALAMI PLATTER Assorted cheeses and salami served with house-made crackers and crostini

\$69.95 serves 10-20 people

FRESH BAKED COOKIES

\$4 each

BROWNIES OR LEMON SQUARES

(minimum order of 12)

\$4 each