

SHADOWBROOK BANQUETS





SHADOWBROOK RESTAURANT

1750 Wharf Road
Capitola, CA 95010
831-475-1222

banquets@shadowbrook-capitola.com
www.shadowbrook-capitola.com

Special Event Coordinator
Tatiana Gomez

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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

Mon-Fri 12pm-3pm & Sat/Sun 11am-2pm

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 Final guest count must be 61+ for use of Wine Cellar
Wheelchair access?	Yes	No 7 steps up to room	No 16 Steps down to room	Yes	No 22 steps down to room	No 22 steps 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 11am-1:45pm	Sat & Sun 11am-2pm	Sat & Sun 11am-2pm	Sat & Sun Not Available	Sat & Sun 11am-2pm	Sat & Sun 11am-2pm
Room Fee	\$100.00	\$160.00	\$240.00	\$300.00	\$360.00	\$600.00
Food & Beverage Minimum	\$680.00	\$1000.00	\$1600.00	\$2000.00	\$2400.00	\$4000.00

OFF SEASON NIGHT BANQUETS

October 15TH – May 15th

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	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	20-35 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 7 steps up to room	No 16 steps down to room	No 22 steps down to room	No 22 steps 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	<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> Not Available	<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> Not Available	<u>Sat & Sun</u> 2pm-5pm ONLY	<u>Sat & Sun</u> Not Available	<u>Sat & Sun</u> Not Available
Room Fee	<u>Mon -Thurs</u> \$125.00 <u>Fri-Sun</u> \$150.00	<u>Mon-Thurs</u> \$200.00	<u>Mon-Thurs</u> \$300.00 <u>Fri-Sun</u> \$350.00	<u>Mon-Thurs</u> \$450	<u>Mon-Thurs</u> \$750.00
Food & Beverage Minimum (F&B)	<u>Everyday</u> \$850.00	<u>Mon-Thurs</u> \$1250.00	<u>Everyday</u> \$2000.00	<u>Mon-Thurs</u> \$3000.00	<u>Mon-Thurs</u> \$5000.00

SUMMER NIGHT BANQUETS

May 16th – October 14th

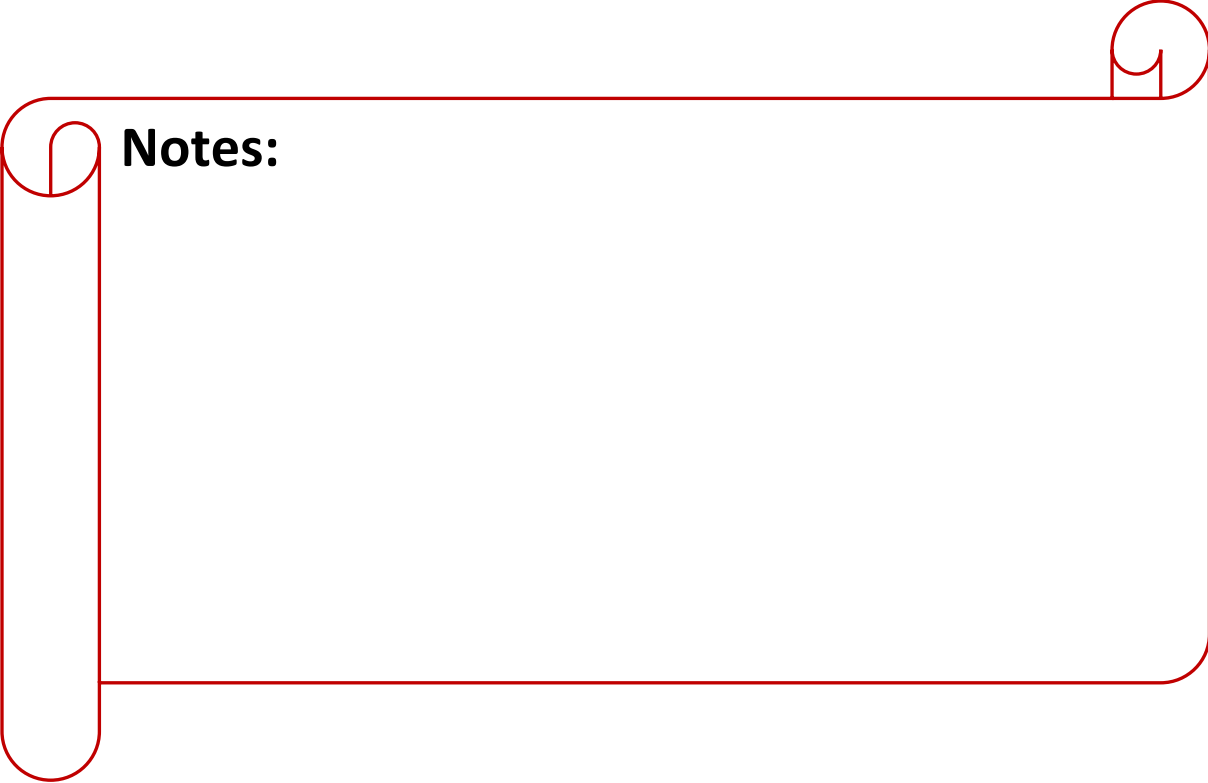
Room	Owner's Private Reserve See page 9 for more information	Wine Cellar room See page 11 for more information	Green House Room See page 12 for more information
Capacity	9-16 guests	18-35 guests	The Green House room is not available for private events in the evenings. Please consider our early afternoon event times on page 5.
Wheelchair access?	Yes	No 16 steps 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	
Friday Timeframes	<u>Friday's</u> 4pm-7pm 5pm-7:45pm 8pm-11pm	<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 ONLY	
Room Fee	\$150.00	<u>Mon-Thurs</u> \$400.00 <u>Sat & Sun</u> \$400.00	
Food & Beverage Minimum (F&B)	\$850.00	<u>Mon-Thurs</u> \$2000.00 <u>Sat & Sun</u> \$2000.00	

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:** 'Day Banquet' (page 5) use ONLY on the Redwood Patio. The Redwood Patio does not have wheelchair access, there are 7 stairs up to the patio.
- ∞ **Availability:** 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:**
 - 4:00pm arrival – 7:00pm departure
 - 5:00pm arrival – 7:45pm departure
 - 8:00pm arrival – 11:00pm departure
 - ❖ **Saturday's and Sunday's:**
 - **Afternoon:**
 - 11:00am-1:45pm
 - **Shadowbrook Dinner Hours:**
 - 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. With AV set up there is a max of 16 guest at one long table or 20 guests at 4 individual tables.
- ✧ **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:** 'Off Season', Monday's – Thursday's or 'Day Banquet' ONLY
 - ❖ **Monday's – Thursday's:**
 - **Afternoon:**
 - 12:00pm arrival – 3:00pm departure
 - **Off-Season Evenings:** (October 15th – May 15th)
 - Any arrival time beginning at 4:00pm until 7:30pm
 - ❖ **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 Banquet' use ONLY on the Creekside patio for Hors D'oeuvres
- ✧ **Availability:** Afternoon and limited Evenings
 - ❖ **Off-Season & Summer Monday's – Thursday's:**
 - Afternoon:
 - 12:00pm arrival – 3:00pm departure
 - Evening:
 - Any arrival time beginning at 4:00pm until 7:30pm
 - ❖ **Off-Season Friday's:**
 - Afternoon:
 - 12:00pm arrival – 3:00pm departure
 - Evening:
 - Any arrival time 4:00pm until 7:30pm
 - ❖ **Summer Friday's:**
 - Afternoon:
 - 12:00pm arrival – 3:00pm departure
 - Evenings:
 - Not Available
 - ❖ **Off-Season & Summer Saturday's and Sunday's:**
 - **Afternoon:**
 - 11:00am arrival – 2:00pm departure
 - **Evening:**
 - 2:00pm arrival – 5:00pm departure ONLY

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 Banquet' (page 5) use ONLY on the Creekside patio for Hors D'oeuvres

∞ **Availability:** Afternoon every day and Off-Season evenings on a Mon. – Thurs.

❖ **Off Season Monday's – Thursday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

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

❖ **Summer Monday's – Thursday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Summer Evenings:**

- Not Available

❖ **Off-Season & Summer Friday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

- Not Available

❖ **Off-Season & Summer 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 Banquet' (page 5) use ONLY on the Creekside patio for Hors D'oeuvres

∞ **Availability:** Afternoon every day and Off-Season evenings on a Mon. – Thurs.

❖ **Off Season Monday's – Thursday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

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

❖ **Summer Monday's – Thursday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Summer Evenings:**

- Not Available

❖ **Off-Season & Summer Friday's:**

➤ **Afternoon:**

- 12:00pm arrival – 3:00pm departure

➤ **Evening:**

- Not Available

❖ **Off-Season & Summer Saturday's and Sunday's:**

➤ **Afternoon:**

- 11:00am arrival – 2:00pm departure

➤ **Evenings:**

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
**Also Available	
Non-Alcoholic Beverages by order (Coffee, Tea, Iced Tea, Lemonade, Soda)	\$3.95/order (w/ Refills)

PROSECCO & SPARKLING WINE

Opera Prima Sparkling Brut	\$27.00
Avisi Prosecco, Italy	\$40.00
NV Mumm Cuvee Napa Brut Prestige	\$47.00
NV "J" Cuvee 20 Sparkling Wine, Sonoma	\$69.00
2022 Schramsberg Blanc de Noirs, Napa Valley	\$88.00

SAUVIGNON BLANC & OTHER WHITES

2025 Kim Crawford, Marlborough	\$36.00
2023 Cakebread Cellars, Napa Valley	\$59.00
2023 Merry Edwards, Russian River Valley	\$80.00

CHARDONNAY

NV Chateau-Brook, California	\$37.00
2023 Kali Hart, Monterey	\$41.00
2023 Kendall Jackson Grand Reserve	\$57.00
2024 Sonoma-Cutrer, Russian River	\$48.00
2022 Talbott Sleepy Hollow	\$53.00
2024 Rombauer, Carneros	\$88.00
2023 Cakebread, Napa Valley	\$82.00

PINOT NOIR

2023 Fess Parker, Santa Rita Hills	\$63.00
2018 Sonnet, Mun's Vineyard, SC Mnts	\$66.00
2022 Merry Edwards, Sonoma Coast	\$85.00

SYRAH, BLENDS & OTHER REDS

NV Shadowbrook Cable Car Red, California	\$37.00
2020 Martin Ranch Syrah, Santa Clara	\$42.00
2021 Stags' Leap Petite Syrah, Napa Valley	\$89.00

MERLOT

NV Blackstone, California	\$31.00
2023 Duckhorn Decoy, Sonoma	\$45.00
2017 Storrs, San Ysidro	\$54.00

CABERNET SAUVIGNON

2023 Cinnabar Mercury Rising	\$43.00
2023 Daou, Paso Robles	\$69.00
2022 J. Lohr Hilltop, Paso Robles	\$59.00
2022 Faust, Napa	\$109

ZINFANDEL

2023 Bargetto Old Vine, Lodi	\$49.00
2024 Seghesio, Sonoma County	\$46.00
2022 Dry Creek Old Vine, Sonoma County	\$76.00
2021 Ridge, Lytton Springs, Dry Creek Valley	\$131.00

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
OPTION OF ORDERING ALCOHOLIC 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

Romaine, shaved Parmigiano Reggiano, house-made croutons, Parmesan crisps

GF SHADOWBROOK'S HOUSE SALAD

Baby Spinach, Cherry tomatoes, candied Pecans, Mango-chutney vinaigrette

WEDGE SALAD

Baby iceberg, Grape tomatoes, "Baker's Bacon" lardons, house-made croutons, 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

GF 'PACIFIC RIM' SALMON

Seagreens, julienne vegetables, coconut rice, Ginger-Wasabi and Ponzu sauces

GF SEASONAL SEAFOOD

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

GF ROASTED CHICKEN

Mary's chicken breast, demi-glaze; mashed potatoes; sautéed green beans

PRIME TOP-SIRLOIN

Char-grilled Angus steak, Potato Gratin, Shiitake mushroom, sautéed Spinach, diced "Baker's Bacon," chef's butter

(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz CUT

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

3

Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN)

Goat Cheese Béchamel, Truffle oil, mushroom Medley

ZUCCHINI FRITTERS (VEGAN & GF)

Three Fritters, dairy-free coconut yogurt, orange zest

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

FRUIT TART

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

GF BACON-WRAPPED PRAWNS

2 Select 1 Salad

All guests Will be served the same salad

CAESAR

Romaine, shaved Parmigiano Reggiano, house-made croutons, Parmesan crisps

GF SHADOWBROOK'S HOUSE SALAD

Baby Spinach, Cherry tomatoes, candied Pecans, Mango-chutney vinaigrette

WEDGE SALAD

Baby iceberg, Grape tomatoes, "Baker's Bacon" lardons, house-made croutons, 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

GF 'PACIFIC RIM' SALMON

Seagreens, julienne vegetables, coconut rice, Ginger-Wasabi and Ponzu sauces

GF SEASONAL SEAFOOD

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

GF ROASTED CHICKEN

Mary's chicken breast, demi-glaze; mashed potatoes; sautéed green beans

PRIME TOP-SIRLOIN

Char-grilled Angus steak, Potato Gratin, Shiitake mushroom, sautéed Spinach, diced "Baker's Bacon," chef's butter

(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz CUT

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

(All cooked to one temperature; Medium Rare)

4 Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN)

Goat Cheese Béchamel, Truffle oil, mushroom Medley

ZUCCHINI FRITTERS (VEGAN & GF)

Three Fritters, dairy-free coconut yogurt, orange zest

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

FRUIT TART

Changes seasonally



THE CABLE CAR PACKAGE SELECTIONS

Fill out the Banquet form with your selections

GF = Gluten Free

1 <u>Select 3 HORS D'OEUVRES</u> (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 GF BACON-WRAPPED PRAWNS 3 <u>Select 1 Meat Entrée = \$84.95</u> 3 <u>Select 2 Meat Entrée's = \$89.95</u> <i>This determines how many different entrees guests will choose from</i> <i>1 = choice between a meat entrée or a vegetarian entree</i> <i>2 = choice between two meat entrees and a vegetarian entree</i> GF 'PACIFIC RIM' SALMON Seagreens, julienne vegetables, coconut rice, Ginger-Wasabi and Ponzu sauces GF SEASONAL SEAFOOD Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option. GF ROASTED CHICKEN Mary's chicken breast, demi-glace; mashed potatoes; sautéed green beans PRIME TOP-SIRLOIN Char-grilled Angus steak, Potato Gratin, Shiitake mushroom, sauteed Spinach, diced "Baker's Bacon," chef's butter (All cooked to one temperature; Medium Rare) SLOW ROASTED PRIME RIB 8oz CUT Garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus	2 <u>Select 1 Salad</u> All guests Will be served the same salad CAESAR Romaine, shaved Parmigiano Reggiano, house-made croutons, Parmesan crisps GF SHADOWBROOK'S HOUSE SALAD Baby Spinach, Cherry tomatoes, candied Pecans, Mango-chutney vinaigrette WEDGE SALAD Baby iceberg, Grape tomatoes, "Baker's Bacon" lardons, house-made croutons, Danish Bleu Cheese dressing 4 <u>Select 1 VEGETARIAN Entree</u> BLACK TRUFFLE GNOCCHI (VEGETARIAN) Goat Cheese Béchamel, Truffle oil, mushroom Medley ZUCCHINI FRITTERS (VEGAN & GF) Three Fritters, dairy-free coconut yogurt, orange zest 5 <u>12 YEARS OR YOUNGER \$29.95</u> 5 <u>Select 1</u> 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 <u>Select 1 Dessert</u> 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 FRUIT TART 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

GF BACON-WRAPPED PRAWNS

2

Select 1 Salad

All guests Will be served the same salad

CAESAR

Romaine, shaved Parmigiano Reggiano, house-made croutons, Parmesan crisps

GF SHADOWBROOK'S HOUSE SALAD

Baby Spinach, Cherry tomatoes, candied Pecans, Mango-chutney vinaigrette

WEDGE SALAD

Baby iceberg, Grape tomatoes, "Baker's Bacon" lardons, house-made croutons, 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

GF 'PACIFIC RIM' SALMON

Seagreens, julienne vegetables, coconut rice, Ginger-Wasabi and Ponzu sauces

GF SEASONAL SEAFOOD

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

GF ROASTED CHICKEN

Mary's chicken breast, demi-glace; mashed potatoes; sautéed green beans

PRIME TOP-SIRLOIN

Char-grilled Angus steak, Potato Gratin, Shiitake mushroom, sautéed Spinach, diced "Baker's Bacon," chef's butter

(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz CUT

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

4

Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN)

Goat Cheese Béchamel, Truffle oil, mushroom Medley

ZUCCHINI FRITTERS (VEGAN & GF)

Three Fritters, dairy-free coconut yogurt, orange zest

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

FRUIT TART

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)

GF BACON WRAPPED PRAWNS Char-grilled

Prawns, dressed in Sesame Mustard

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

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

\$3.00 each/\$36.00 per dozen

GF 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