

# SHADOWBROOK BANQUETS







## **SHADOWBROOK RESTAURANT**

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

[banquets@shadowbrook-capitola.com](mailto:banquets@shadowbrook-capitola.com)  
[www.shadowbrook-capitola.com](http://www.shadowbrook-capitola.com)

**Special Event Coordinator**  
**Stephanie Sanders**

**Office & Appointment Hours:**  
**Tuesday-Saturday 11am-3pm**  
(Except on days that there is a wedding or event)

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# **WELCOME TO SHADOWBROOK...**

For over sixty 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

**\*SATURDAYS & SUNDAYS MAY ONLY BE BOOKED 60 DAYS OR LESS IN ADVANCE\***

ROOM & CAPACITY	MONDAY - FRIDAY	SATURDAY & SUNDAY
<b><u>OWNER'S PRIVATE RESERVE</u></b> 16 GUEST MAX CAPACITY	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Minimum: \$500</li> </ul>	<p>Please call to check availability for Saturdays &amp; Sundays. The facility fee &amp; food/beverage minimum will be the same as Mondays-Fridays with available time frame of <b>11am-2pm.</b></p>
<b><u>REDWOOD ROOM</u></b> 26 GUEST MAX CAPACITY 20 GUESTS AT ONE LONG TABLE	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> <li>Private Room Fee: \$200</li> <li>Food &amp; Beverage Minimum: \$750</li> </ul>	
<b><u>FIRESIDE, MAIN OR GARDEN ROOMS</u></b> 38 GUEST MAX IN FIRESIDE ROOM 50 GUEST MAX IN MAIN DINING ROOM 35 GUEST MAX IN GARDEN ROOM *Not Available Saturday or Sunday	*Each room is individually booked Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> <li>Private Room Fee: \$250</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul>	
<b><u>WINE CELLAR ROOM</u></b> 44 GUEST MAX CAPACITY 22 GUESTS AT ONE LONG TABLE	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> <li>Private Room Fee: \$250</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul>	
<b><u>GREEN HOUSE ROOM</u></b> 60 GUEST MAX CAPACITY 36 GUESTS AT ONE LONG TABLE	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> <li>Private Room Fee: \$250</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul>	
<b><u>GREEN HOUSE &amp; WINE CELLAR</u></b> 100 GUEST MAX CAPACITY	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> <li>Private Room Fee: \$300</li> <li>Food &amp; Beverage Minimum: \$2000</li> </ul>	



# WINTER NIGHT BANQUETS

NOVEMBER 1<sup>ST</sup> – MAY 31<sup>ST</sup>

ROOM & CAPACITY	MON-THUR	FRIDAY	SATURDAY	SUNDAY
<b><u>OWNER'S PRIVATE RESERVE</u></b> 16 GUEST MAX CAPACITY	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Minimum: \$750</li> </ul>	<b><u>Available: 4:00pm-7:00pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Minimum: \$750</li> </ul> <b><u>Available: 7:30pm-10:30pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Minimum: \$750</li> </ul> *Anytime: \$200 room fee \$1500 F&B	<b><u>Available: 2:00pm-4:45pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Min.: \$750</li> </ul> <b><u>Available: 5:00pm-7:74pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Min.: \$750</li> </ul> <b><u>Available: 8:00pm-10:45pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Min.: \$750</li> </ul>	<b><u>Available: 2:00pm-4:45pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Min.: \$750</li> </ul> <b><u>Available: 5:00pm-7:74pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Min.: \$750</li> </ul> <b><u>Available: 8:00pm-10:45pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Min.: \$750</li> </ul>
<b><u>REDWOOD ROOM</u></b> 26 GUEST MAX CAPACITY 20 GUESTS AT ONE LONG TABLE	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Minimum: \$1000</li> </ul>	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$250</li> <li>Food &amp; Beverage Minimum: \$1000</li> </ul>	<b><u>Available: 2:00pm-5:00pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$250</li> <li>Food &amp; Beverage Minimum: \$1000</li> </ul> <b><u>Available: Any Arrivals After 2pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$500</li> <li>Food &amp; Beverage Minimum: \$2000</li> </ul>	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$250</li> <li>Food &amp; Beverage Minimum: \$1000</li> </ul>
<b><u>WINE CELLAR ROOM</u></b> 35 GUEST MAX CAPACITY 22 GUESTS AT ONE LONG TABLE	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$275</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul>	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$275</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul>	<b><u>Available: 2:00pm-5:00pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$350</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul> <b><u>Available: Any Arrivals After 2pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$700</li> <li>Food &amp; Beverage Minimum: \$3000</li> </ul>	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$275</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul> **See Summer prices for December
<b><u>GREEN HOUSE ROOM</u></b> 50 GUEST MAX CAPACITY *NOT available Sundays in December 34 GUESTS AT ONE LONG TABLE	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$375</li> <li>Food &amp; Beverage Minimum: \$2500</li> </ul>	Not Available	Not Available	<b><u>Available: 2:00pm-5:00pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$375</li> <li>Food &amp; Beverage Minimum: \$2500</li> </ul> <b><u>Available: Any Arrivals After 2pm</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$750</li> <li>Food &amp; Beverage Minimum: \$5000</li> </ul>
<b><u>GREEN HOUSE &amp; WINE CELLAR</u></b> 100 GUEST MAX CAPACITY	<b><u>Available: All Night</u></b> <ul style="list-style-type: none"> <li>Private Room Fee: \$650</li> <li>Food &amp; Beverage Minimum: \$4000</li> </ul>	Not Available	Not Available	Not Available



# SUMMER NIGHT BANQUETS

JUNE 1<sup>ST</sup> – OCTOBER 31<sup>ST</sup>

ROOM & CAPACITY	MON-THUR	FRIDAY	SATURDAY	SUNDAY
<u>OWNER'S PRIVATE RESERVE</u> 16 GUEST MAX CAPACITY	<u>Available: All Night</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$100</li> <li>Food &amp; Beverage Minimum: \$750</li> </ul>	<u>Available: 4:00pm-7:00pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Minimum: \$750</li> </ul> <u>Available: 7:30pm-10:30pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Minimum: \$750</li> </ul> *Anytime: \$200 room fee \$1500 F&B	<u>Available: 2:00pm-4:45pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Min: \$750</li> </ul> <u>Available: 5:00pm-7:45pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Min.: \$750</li> </ul> <u>Available: 8:00pm-10:45pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Min.: \$750</li> </ul>	<u>Available: 2:00pm-4:45pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Min: \$750</li> </ul> <u>Available: 5:00pm-7:45pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Min.: \$750</li> </ul> <u>Available: 8:00pm-10:45pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$150</li> <li>Food &amp; Beverage Min.: \$750</li> </ul>
<u>WINE CELLAR</u> 35 GUEST MAX CAPACITY 22 GUESTS AT ONE LONG TABLE	<u>Available: All Night</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$275</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul>	<u>Available: 4:00pm-7:00pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$350</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul> <u>Available: All Night</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$700</li> <li>Food &amp; Beverage Minimum: \$3000</li> </ul>	<u>Available: 2:00pm-5:00pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$350</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul> <u>Available: Any Arrivals After 2pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$700</li> <li>Food &amp; Beverage Minimum: \$3000</li> </ul>	<u>Available: 2:00pm-5:00pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$350</li> <li>Food &amp; Beverage Minimum: \$1500</li> </ul> <u>Available: Any Arrivals After 2pm</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$700</li> <li>Food &amp; Beverage Minimum: \$3000</li> </ul>
<u>GREEN HOUSE</u> 50 GUEST MAX CAPACITY 36 GUESTS AT ONE LONG TABLE	<u>Available: All Night</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$500</li> <li>Food &amp; Beverage Minimum: \$3000</li> </ul>	Not Available	Not Available	Not Available
<u>GREEN HOUSE &amp; WINE CELLAR</u> 90 GUEST MAX CAPACITY	<u>Available: All Night</u> <ul style="list-style-type: none"> <li>Private Room Fee: \$775</li> <li>Food &amp; Beverage Minimum: \$4500</li> </ul>	Not Available	Not Available	Not Available



## SHADOWBROOK SPECIAL EVENT INFORMATION

- ☞ Several Special Event spaces are available for groups from 10 to 100 people.
- ☞ Shadowbrook provides a professionally staffed Banquet Department to help coordinate your Special Event.
- ☞ Compliments of Shadowbrook: Tables and chairs; standard tablecloths and napkins; service ware; skirted hors d'oeuvres and Gift tables, parking, set-up and breakdown.
- ☞ Shadowbrook agrees to provide the food, beverages, services and other arrangements set forth in this contract and the Engager agrees to pay said charges and all other amounts as noted herein when presented.
- ☞ Beverage services consist of: coffee, tea, soft drinks, cocktails, beer and wine. All beverages will be charged based on consumption and added to the main bill.
- ☞ A minimum of food and beverage sales excluding gratuity, service charge and sales tax, is required for exclusive use of Special Event space. If food and beverage sales fall below the established minimum amount, a fee will be assessed to satisfy the established minimum.
- ☞ A fee of \$4.00 per guest is charged for the service of dessert brought to Shadowbrook.
- ☞ Shadowbrook permits bottled wine to be brought in for a corkage fee of \$25 per bottle and \$35 for magnum bottles of wine.
- ☞ Personalized decorations may be used, but only with advance approval by the Banquet Department. All décor brought in by guests or vendors must be removed at the conclusion of the Special Event to avoid a cleaning fee.
- ☞ Your "guaranteed guest count" is the amount of people you expect to attend your event. The "guarantee" is due no later than 7 days prior to the date of your event. Once you have "guaranteed" a specific number that number cannot be decreased but can be increased, within reason. You will be charged for the number that you "guarantee."
- ☞ Banquet rooms are assigned according to original agreement at the time of securing space. Should there be changes to the original agreement; we reserve the right to assign another room for your function in the event the room originally designated for your function shall be unsuitable.
- ☞ All charges and prices are subject to a service charge (22%) and applicable California sales tax. The Service Charge will increase to 23% as of December 1, 2018. Shadowbrook's service charge reflects a policy established for Special Events. It covers the compensation for service staff as well as other overhead expenses related to Special Event sales and services. By law, the service charge is subject to California sales tax.
- ☞ Shadowbrook makes every effort to maintain menu prices and selections. However, items may not always be available and prices and menus are subject to seasonal change with a minimum of 30 days' notice.
- ☞ Promotions, complimentary beverages, seasonal and other discounts are not available for Special Events.
- ☞ All menu selections will be printed on a custom menu for your guests to select their entree the night of your event. Please select a vegetarian option in addition to your entrée options – same with a children's selection. For groups of 40 guests and over; Pre-Select 2 entrée selections and 1 vegetarian selection with counts or 1 entrée and 1 vegetarian entree selections without counts. Groups of 100 and up; 2 entrée selections with counts or 1 entrée selection without counts.



# OWNER'S PRIVATE RESERVE

The Owner's Private Reserve seats up to 16 guests (12 guests if AV is required). Located on the main entry level; it is a cozy room with both a fireplace and aquarium adding to its ambiance.



NOTES:

# THE REDWOOD ROOM

**(Not available Evenings, June through October)**

The Redwood Room seats up to 26 guests on five individual tables or one long table that seats 18-20 guests. If AV set up is required then we can seat 20 guests at five individual tables (some guests will have to turn their chairs to see the screen) or 16 guests at one long table. The Redwood Room is located off the main entry level. Built with an abundance of beautiful redwood milled from old wine barrels, it opens onto a by-level brick and wood patio overlooking our Chef's herb garden. The patio is a perfect setting for stand-up hors d'oeuvres and beverage service prior to a seated dining experience. This Room is not Wheel Chair accessible, there are 7 stairs leading up to this room.



NOTES:



# WINE CELLAR

Seats up to 35 guests on individual tables or one long table that seats 20-22 guests. If AV set up is required, we can seat 34 guests at individual tables (some guests will have to turn their chairs to see the screen) or 22 guests at one long table. It is a delightful setting for private parties. It was once used as the restaurant's original wine cellar. Though now it's cozy with a corner fireplace, rich redwood and old world brick craftsmanship plus hundreds of wine bottles nested in storage. It is a perfect setting for larger, yet intimate parties. The Wine Cellar room is not wheel chair accessible, there are 16 stairs leading down to this room.



NOTES:

# GREENHOUSE

Seats up to 50 guests on individual tables or one long table that seats 34-36 guests. It is set near the bank of Soquel Creek and opens onto our creek side brick patio. There are large windows running the length of the dining room giving the experience of dining at water's edge. Though very popular for daytime events, the Greenhouse is a comfortable and casual environment for dinner parties and special events of all kinds. This room is not wheel chair accessible, there are 22 stairs leading down to the room.



NOTES:



# GREENHOUSE AND WINE CELLAR

Can be reserved jointly for groups of up to 90, ask our Special Events Coordinator for any other options. (Not available on Saturday Nights)



NOTES:

# 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> )	\$5.75
Newcastle Brown Ale ( <i>England</i> )	\$6.50
Dos Equis Lager ( <i>Mexico</i> )	\$6.50
Pilsner Urquell ( <i>Czech</i> )	\$6.75
Scrimshaw Pilsner ( <i>Ft. Bragg</i> )	\$6.50
Rasputin Imperial Stout ( <i>Ft. Bragg</i> )	\$8.50

## 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)	\$1.50

## PROSECCO & SPARKLING WINE

NV Kenwood Yulupa Brut, Sonoma	\$27.00
Avisi Prosecco, Italy	\$40.00
NV Mumm Cuvee Napa Brut Prestige	\$41.00
NV "J" Cuvee 20 Sparkling Wine, Sonoma	\$63.00
2013 Schramsberg Blanc de Noirs, Napa Valley	\$76.00

## SAUVIGNON BLANC & OTHER WHITES

2018 Bargetto Pinot Grigio, California	\$31.00
2019 Kim Crawford, Marlborough	\$36.00
2018 Cakebread Cellars, Napa Valley	\$62.00
2017 Merry Edwards, Russian River Valley	\$70.00

## CHARDONNAY

NV Château-Brook, Santa Barbara	\$37.00
2018 Kendall Jackson Grand Reserve	\$52.00
2017 Sonoma-Cutrer, Russian River	\$47.00
2014 Talbott Sleepy Hollow	\$66.00
2018 Rombauer, Carneros	\$83.00
2018 Cakebread, Napa Valley	\$85.00

## PINOT NOIR

2018 Fess Parker, Santa Rita Hills	\$53.00
2016 Sonnet, Mun's Vineyard, SC Mnts	\$66.00
2014 August West, Santa Lucia Highlands	\$59.00
2017 Merry Edwards, Sonoma Coast	\$82.00

## SYRAH, BLENDS & OTHER REDS

NV Chateau Brook Cable Car Red, CA	\$37.00
2016 Martin Ranch Syrah, Santa Clara	\$44.00
2014 Bonny Doon Vineyard Le Cigare Volant	\$48.00
2016 Stags' Leap Petite Syrah, Napa Valley	\$81.00

## MERLOT

2016 Blackstone, California	\$31.00
2017 Duckhorn Decoy, Napa	\$49.00
2016 Flora Springs, Napa Valley	\$66.00

## CABERNET SAUVIGNON

2018 Cinnabar Mercury Rising	\$41.00
2018 Daou, Paso Robles	\$69.00
2017 J. Lohr Hilltop, Paso Robles	\$73.00
2016 Faust, Napa	\$109

## ZINFANDEL

2017 Bargetto Old Vine, Lodi	\$45.00
2017 Seghesio, Sonoma County	\$46.00
2016 Dry Creek Old Vine, Sonoma County	\$66.00
2015 Ridge, Lytton Springs, Dry Creek Valley	\$97.00



# 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 \$25 per bottle and \$35 for magnum bottles of wine.

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

### 1. HOSTED BEVERAGE SERVICE

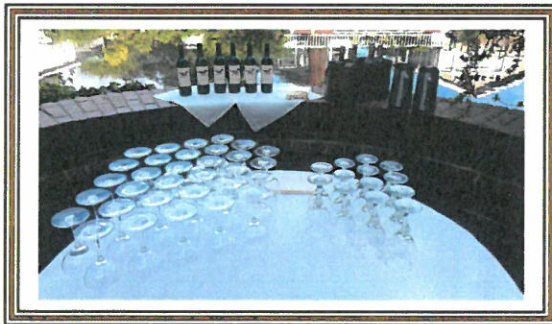
As the host of your event you will pay for all beverages and the charges will appear on the final bill. **For day events before bar and lounge opens:** liquor and cocktail bar service is an initial \$75/hour to be paid by the host. The \$75/hour fee will be waived if bar sales exceed \$350.

### 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. For **day events**, liquor and cocktail bar service is an initial \$75/hour to be paid by the host. The \$75/hour fee will be waived if your guests liquor sales exceed \$350 (not including beer & wine).

### 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. For **day events**, bar service is an initial \$75/hour to be paid by the host. The \$75/hour fee will be waived if your guests bar sales exceed \$350.



NOTES:

## SELECTING YOUR MENU

Please read the menus carefully. Specific dietary needs can be accommodated upon request when your menu is submitted. You must submit your menu **BEFORE** any invitations are sent (3 weeks prior to event date). 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.

All menu selections for groups under 40 guests will be printed on a custom menu for your guests to select their entree the night of your event. Please select a vegetarian option in addition to your entrée options as well as one children's for guests 12 and under.

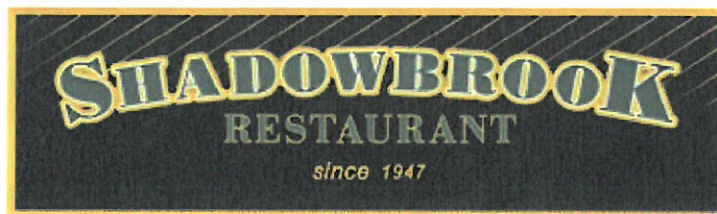
For groups of 40 guests and over (Children are included in this count); Pre-Select 2 entrée selections and 1 vegetarian selection with counts and **place Cards** or 1 meat/fish entrée and 1 vegetarian entree selections without counts. Groups of 100 and up; 2 entrée selections with counts or 1 entrée selection without counts.

**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 of any known allergies or illness so we can make a special dish for the guest and not slow down service.

**PLACE CARDS** Place cards are required for all parties over 40 (children are included in this count). Parties under 40 that decide to have their guest pre select their entrees when sending back their RSVP's will also need to provide place cards. On the place card there must be something indicating what entrée that guest made. You can use anything, such as different flowers, nautical emblems, different colors (must be colors significantly different in shade) or simply writing out their entrée selection. Below are just a few examples.







## MENU PACKAGE DETAILS

*Depending on the type of service you envision, we have several packages that offer variety and unique style. We customize each menu to suit your needs.*

### **HORS D'OEUVRES RECEPTION** STARTING AT **\$40.00++/GUEST** (SEE PAGE 18-19)

*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 selections and additional pricing*

### **SOQUEL CREEK PACKAGE** STARTING AT **\$48.95++/GUEST** (SEE PAGE 20-21)

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

- ✧ *first course, entrée selections (vegetarian and child selection if needed)*
- ✧ *Suggested wine pairings upon request*

### **SHADOWBROOK PACKAGE** STARTING AT **\$54.95++/GUEST** (SEE PAGE 22-23)

*The Shadowbrook says it all!*

- ✧ *2 Hors D'oeuvres, first course, entrée selections (vegetarian and child selection if needed)*
- ✧ *Suggested wine pairings upon request*

### **CABLE CAR PACKAGE** STARTING AT **\$59.95++/GUEST** (SEE PAGE 24-25)

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

- ✧ *3 Hors D'oeuvres, first course, entrée selections (vegetarian and child selection if needed)*
- ✧ *Suggested wine pairings upon request*

### **HILL TOP PACKAGE** STARTING AT **\$64.95++/GUESTS** (SEE PAGE 26-27)

*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 (vegetarian and child selection if needed)*
- ✧ *Suggested wine pairings upon request*

### **ADDITIONAL LIST OF HORS D'OEUVRES** (SEE PAGE 28)

- ✧ *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 guests name and their selection.*



## HORS D' OEURVES RECEPTION

*A more casual event for those parties that would like to mingle and not have seated dinner*

Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

Estimate 3 each per person per hour

hors d'oeuvres service lasts 2 hours

**Select 6 at \$40<sup>++</sup> per person**

**Select 7 at \$45<sup>++</sup> per person**

**Select 8 at \$50<sup>++</sup> per person**

**Select 10 at \$55<sup>++</sup> per person**

*GF* = **Gluten Free**

**Vegan**

- ✎ Wild Mushroom Turnovers
- ✎ Bruschetta with Roasted Tomatoes & Fresh Pesto (Vegan without Parmesan Cheese)
- ✎ *GF* Mushroom Caps with Pesto & Jack Cheese
- ✎ Vegetable Spring Rolls with Dipping Sauce
- ✎ *GF* Fried Artichokes with Lemon Cilantro Sauce
- ✎ Baked Brie with Jalapeno Jelly & Crostini
- ✎ *GF* Vegetable Kabobs
- ✎ Spanikopita with Marinara & Blue Cheese sauces
- ✎ *GF* Assorted Seasonal Fruit Platter
- ✎ Bacon Wrapped Prawns
- ✎ Smoked Salmon with Garlic-Herb cheese spread, pickled red onion, caper salsa & rye bread (Add \$3 per person)
- ✎ Seared Ahi with Wasabi & pickled Ginger (Add \$2 per person)
- ✎ *GF* Fried Calamari with arrabbiata sauce & tartar sauce
- ✎ Chicken, Spinach & Blue en Croute
- ✎ *GF* Chicken Satay with Dipping Sauce
- ✎ Mini Chicken Wellingtons with Mushroom Duxelles
- ✎ *GF* Assorted Grilled Sausage with Dipping Mustard
- ✎ Meatballs in Peppercorn Whiskey Sauce
- ✎ Beef Skewers with Dipping Sauce
- ✎ Mini Beef Wellington with Mushroom Duxelles
- ✎ Assorted Pinwheel Sandwiches (Vegan without meet & Cheese)



# HORS D'OEUVRES RECEPTION PACKAGES

**\*2 HOUR SERVICE\***

**A. \$40      Choice of 6 Hors d'Oeuvres**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_

**B. \$45      Choice of 7 Hors d'Oeuvres**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_

**C. \$50      Choice of 8 Hors d'Oeuvres**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_

**D. \$55      Choice of 10 Hors d'Oeuvres**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_
9. \_\_\_\_\_
10. \_\_\_\_\_



## THE SOQUEL CREEK PACKAGE SELECTIONS

*Look to the next page for instructions on selecting your menu*

**GF =Gluten Free**

### FIRST COURSE

#### **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

### SECOND COURSE

#### **PACIFIC RIM KING SALMON**

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

#### **GF FRESH SWORDFISH**

Char-grilled, lemon-basil butter, sautéed seasonal vegetables, warm new potato salad, and fresh watercress

#### **ROASTED CHICKEN**

Roasted Jidori chicken breast, pan-gravy; seasonal rice 'pilaf'; sautéed green beans

#### **GF TOP SIRLOIN STEAK**

Garlic-whipped potato, roasted asparagus-bacon fricassee, red wine reduction  
(All cooked to one temperature)

#### **SLOW ROASTED PRIME RIB 8oz Cut**

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus (All cooked to one temperature)

### VEGETARIAN

#### **SOBA NOODLE MEDLEY (VEGAN)**

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts

#### **BLACK TRUFFLE GNOCCHI (VEGETARIAN) With**

Goat Cheese Béchamel and seasonal vegetable

### 12 YEARS OR YOUNGER \$29.95

#### **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**

### DESSERT

#### **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

#### **"NEW YORK" STYLE CHEESECAKE**

Crème fraîche topping served with fruit sauce



## THE SOQUEL CREEK PACKAGE

**\$48.95**    **Choice of 1 Entrée + 1 Vegetarian Entrée without hors d'oeuvres**

❖ 1 First Course (Salad) \_\_\_\_\_

❖ 1 Meat Entrée \_\_\_\_\_

❖ 1 Vegetarian Entrée \_\_\_\_\_

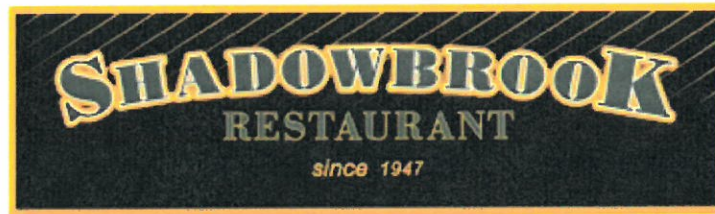
(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95 \_\_\_\_\_

❖ 1 Dessert Selection \_\_\_\_\_

❖ Add Additional Entrée choice \$5 per person \_\_\_\_\_

NOTES:



## THE SHADOWBROOK PACKAGE SELECTIONS

*Look to the next page for instructions on selecting your menu*

**GF =Gluten Free**

### **HORS D'OEUVRES** (1.5 per person)

~Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

~Served when the majority of guests arrive

**GF FRIED ARTICHOKE HEARTS**

**GF FRIED CALAMARI**

**BAKED BRIE**

**VEGETABLE SPRING ROLLS**

**SPANAKOPITA**

**BACON-WRAPPED PRAWNS**

### **FIRST COURSE**

#### **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

### **SECOND COURSE**

#### **PACIFIC RIM KING SALMON**

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

#### **GF FRESH SWORDFISH**

Char-grilled, lemon-basil butter, sautéed seasonal vegetables, warm new potato salad, and fresh watercress

#### **ROASTED CHICKEN**

Roasted Jidori chicken breast, pan-gravy; seasonal rice 'pilaf'; sautéed green beans

#### **GF TOP SIRLOIN STEAK**

Garlic-whipped potato, roasted asparagus-bacon fricassee, red wine reduction  
(All cooked to one temperature)

#### **SLOW ROASTED PRIME RIB 8oz Cut**

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus  
(All cooked to one temperature)

### **VEGETARIAN**

#### **SOBA NOODLE MEDLEY (VEGAN)**

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts

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

### **12 YEARS OR YOUNGER \$29.95**

#### **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**

### **Dessert**

#### **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

#### **"NEW YORK" STYLE CHEESECAKE**

Crème fraîche topping served with fruit sauce



# THE SHADOWBROOK PACKAGE

## **\$54.95 Choice of 1 Entrée + 1 Vegetarian Entree**

❖ 2 Hors D'Oeuvres

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\_\_\_\_\_

❖ 1 First Course (Salad)

\_\_\_\_\_

❖ 1 Meat Entrée

\_\_\_\_\_

❖ 1 Vegetarian Entrée

\_\_\_\_\_

(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

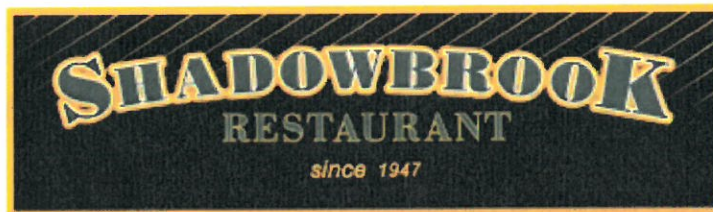
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❖ 1 Dessert Selection

\_\_\_\_\_

❖ Add Additional Entrée choice \$5 per person \_\_\_\_\_

**NOTES:**



## THE CABLE CAR PACKAGE SELECTIONS

*Look to the next page for instructions on selecting your menu*

**GF =Gluten Free**

### **HORS D'OEUVRES** (1.5 per person)

~Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

~~Served when the majority of guests arrive

**GF FRIED ARTICHOKE HEARTS**

**GF FRIED CALAMARI**

**BAKED BRIE**

**VEGETABLE SPRING ROLLS**

**SPANAKOPITA**

**BACON-WRAPPED PRAWNS**

### **FIRST COURSE**

#### **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

### **SECOND COURSE**

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

#### **GF FRESH SWORDFISH**

Char-grilled, lemon-basil butter, sautéed seasonal vegetables, warm new potato salad, and fresh watercress

#### **GF ROCK LOBSTER TAIL~ Includes \$8 SUPPLEMENT (For groups 20 & Under ONLY)**

Butter poached 8oz lobster tail served with champagne beurre blanc, seasonal vegetables and buttermilk mashed potatoes

### **ROASTED CHICKEN**

Roasted Jidori chicken breast, pan-gravy; seasonal rice 'pilaf'; sautéed green beans

### **SLOW ROASTED PRIME RIB 8oz Cut**

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus  
(All cooked to one temperature)

### **VEGETARIAN**

#### **SOBA NOODLE MEDLEY (VEGAN)**

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts

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

### **12 YEARS OR YOUNGER \$29.95**

#### **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**

### **Dessert**

#### **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

#### **"NEW YORK" STYLE CHEESECAKE**

Crème fraîche topping served with fruit sauce



# THE CABLE CAR PACKAGE

## **\$59.95 Choice of 1 Entrée + 1 Vegetarian Entree**

❖ 3 Hors D'Oeuvres

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❖ 1 First Course (Salad)

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❖ 1 Meat Entrée

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❖ 1 Vegetarian Entrée

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(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

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❖ 1 Dessert Selection

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❖ Add Additional Entrée choice \$5 per person

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**NOTES:**



## THE HILL TOP PACKAGE SELECTIONS

*Look to the next page for instructions on selecting your menu*

**GF =Gluten Free**

### **HORS D'OEUVRES** (1.5 per person)

~Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

~Served when the majority of guests arrive

**GF FRIED ARTICHOKE HEARTS**

**GF FRIED CALAMARI**

**BAKED BRIE**

**VEGETABLE SPRING ROLLS**

**SPANAKOPITA**

**BACON-WRAPPED PRAWNS**

### **FIRST COURSE**

**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

### **SECOND COURSE**

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

**GF FRESH SWORDFISH**

Char-grilled, lemon-basil butter, sautéed seasonal vegetables, warm new potato salad, and fresh watercress

**GF ROCK LOBSTER TAIL**

**(for groups 20 & Under ONLY)**

Butter poached 8oz lobster tail served with champagne beurre blanc, seasonal vegetables and buttermilk mashed potatoes

**ROASTED CHICKEN**

Roasted Jidori chicken breast, pan-gravy; seasonal rice 'pilaf'; sautéed green beans

**SLOW ROASTED ANGUS PRIME RIB 12oz**

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus  
(All cooked to one temperature)

### **VEGETARIAN**

**SOBA NOODLE MEDLEY (VEGAN)**

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts

**BLACK TRUFFLE GNOCCHI (VEGETARIAN)**

With Goat Cheese Béchamel and seasonal vegetable

### **12 YEARS OR YOUNGER \$29.95**

**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**

### **Dessert**

**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

**"NEW YORK" STYLE CHEESECAKE**

Crème fraîche topping served with fruit



# THE HILL TOP PACKAGE

## **\$64.95 Choice of 1 Entrée + 1 Vegetarian Entree**

❖ 4 Hors D'Oeuvres

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❖ 1 First Course (Salad)

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❖ 1 Meat Entrée

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❖ 1 Vegetarian Entrée

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(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

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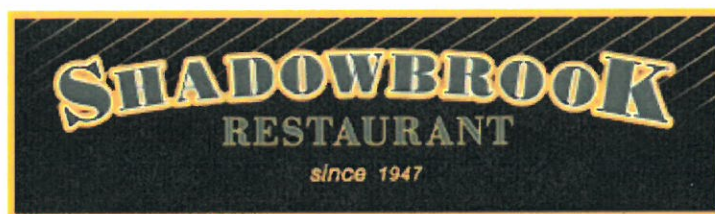
❖ 1 Dessert Selection

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❖ Add Additional Entrée choice \$5 per person

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**NOTES:**



## ADDITIONAL HORS D'OEUVRES

Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

Please indicate how many of each you would like to order

*\*Some items subject to availability\**

**GF = Gluten Free**

### HORS D'OEUVRES

**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

**\$2.50 each/\$30.00 per platter**

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

**\$3.50 each/\$42.00 per dozen**

**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

**\$2.95 each/\$35.50 per platter**

**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

**\$69.50 serves 10-20 people**

**VEGETARIAN ANTIPASTO PLATTER**

Roasted garlic, mixed olives, roasted asparagus, cornichon, marinated Gigande beans, and Focaccia

**\$69.50 serves 10-20 people**

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

**\$69.50 serves 10-20 people**

**FRESH BAKED COOKIES**

**\$4 each**

**BROWNIES OR LEMON SQUARES**

(minimum order of 12)

**\$4 each**



# 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. The majority of the service charge goes towards the compensation for your service staff. 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.

**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:

