

SHADOWBROOK BANQUETS





SHADOWBROOK RESTAURANT

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

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

Special Event Coordinator
Stephanie Sanders

Office & Appointment Hours:
Tuesday-Thursday 10:00am-2:30pm
Friday 10:00am-4:00pm
Saturday 11:00am-4:00pm
(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
<u>OWNER'S PRIVATE RESERVE</u> 16 GUEST MAX CAPACITY	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> • Private Room Fee: \$150 • Food & Beverage Minimum: \$500 	<p>Please call to check availability for Saturdays & Sundays. The facility fee & food/beverage minimum will be the same as Mondays-Fridays with available time frame of 11am-2pm.</p>
<u>REDWOOD ROOM</u> 26 GUEST MAX CAPACITY 20 GUESTS AT ONE LONG TABLE	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> • Private Room Fee: \$200 • Food & Beverage Minimum: \$750 	
<u>WINE CELLAR ROOM</u> 44 GUEST MAX CAPACITY 22 GUESTS AT ONE LONG TABLE	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> • Private Room Fee: \$250 • Food & Beverage Minimum: \$1500 	
<u>GREEN HOUSE ROOM</u> 60 GUEST MAX CAPACITY 36 GUESTS AT ONE LONG TABLE	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> • Private Room Fee: \$250 • Food & Beverage Minimum: \$1500 	
<u>GREEN HOUSE & WINE CELLAR</u> 100 GUEST MAX CAPACITY	Available: 11am – 2pm OR 12pm – 3pm <ul style="list-style-type: none"> • Private Room Fee: \$300 • Food & Beverage Minimum: \$2000 	

WINTER NIGHT BANQUETS

October 1ST – MAY 31ST

ROOM & CAPACITY	MON-THUR	FRIDAY	SATURDAY	SUNDAY
<u>OWNER'S PRIVATE RESERVE</u> 6 GUEST MAX CAPACITY	<u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Minimum: \$750 	<u>Reservation Times:</u> <ul style="list-style-type: none"> 4pm arrival - 7pm departure 5pm arrival – 7:45pm depart 8pm Arrival – 10:45pm <u>Pricing:</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min: \$750 	<u>Available: 2:00pm-4:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min.: \$750 <u>Available: 5:00pm-7:44pm</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min.: \$750 <u>Available: 8:00pm-10:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min.: \$750 	<u>Available: 2:00pm-4:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min.: \$750 <u>Available: 5:00pm-7:44pm</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min.: \$750 <u>Available: 8:00pm-10:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min.: \$750
<u>WINE CELLAR ROOM</u> 5 GUEST MAX CAPACITY 2 GUESTS AT ONE LONG TABLE	<u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$275 Food & Beverage Minimum: \$1500 	<u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$275 Food & Beverage Minimum: \$1500 	<u>Available: 2:00pm-5:00pm</u> <ul style="list-style-type: none"> Private Room Fee: \$350 Food & Beverage Minimum: \$1500 <u>Available: Any Arrivals After 2pm</u> <ul style="list-style-type: none"> Private Room Fee: \$700 Food & Beverage Minimum: \$3000 	<u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$275 Food & Beverage Minimum: \$1500 **See Summer prices for December
<u>GREEN HOUSE ROOM</u> 10 GUEST MAX CAPACITY NOT available Sundays in december 4 GUESTS AT ONE LONG TABLE	<u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$375 Food & Beverage Minimum: \$2500 	Not Available	Not Available	<u>Available: 2:00pm-5:00pm</u> <ul style="list-style-type: none"> Private Room Fee: \$375 Food & Beverage Minimum: \$2500 <u>Available: Any Arrivals After 2pm</u> <ul style="list-style-type: none"> Private Room Fee: \$750 Food & Beverage Minimum: \$5000
<u>GREEN HOUSE & WINE CELLAR</u> 100 GUEST MAX CAPACITY	<u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$650 Food & Beverage Minimum: \$4000 	Not Available	Not Available	Not Available

SUMMER NIGHT BANQUETS

JUNE 1ST – September 30th

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"> Private Room Fee: \$100 Food & Beverage Minimum: \$750 	<u>Reservation Times:</u> <ul style="list-style-type: none"> 4pm arrival - 7pm departure 5pm arrival – 7:45pm depart 8pm Arrival – 10:45pm <u>Pricing:</u> <ul style="list-style-type: none"> Private Room Fee: \$100 Food & Beverage Min: \$750 	<u>Available: 2:00pm-4:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$150 Food & Beverage Min: \$750 <u>Available: 5:00pm-7:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$150 Food & Beverage Min.: \$750 <u>Available: 8:00pm-10:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$150 Food & Beverage Min.: \$750 	<u>Available: 2:00pm-4:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$150 Food & Beverage Min: \$750 <u>Available: 5:00pm-7:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$150 Food & Beverage Min.: \$750 <u>Available: 8:00pm-10:45pm</u> <ul style="list-style-type: none"> Private Room Fee: \$150 Food & Beverage Min.: \$750
<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"> Private Room Fee: \$275 Food & Beverage Minimum: \$1500 	<u>Available: 4:00pm-7:00pm</u> <ul style="list-style-type: none"> Private Room Fee: \$350 Food & Beverage Minimum: \$1500 <u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$700 Food & Beverage Minimum: \$3000 	<u>Available: 2:00pm-5:00pm</u> <ul style="list-style-type: none"> Private Room Fee: \$350 Food & Beverage Minimum: \$1500 <u>Available: Any Arrivals After 2pm</u> <ul style="list-style-type: none"> Private Room Fee: \$700 Food & Beverage Minimum: \$3000 	<u>Available: 2:00pm-5:00pm</u> <ul style="list-style-type: none"> Private Room Fee: \$350 Food & Beverage Minimum: \$1500 <u>Available: Any Arrivals After 2pm</u> <ul style="list-style-type: none"> Private Room Fee: \$700 Food & Beverage Minimum: \$3000
<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"> Private Room Fee: \$500 Food & Beverage Minimum: \$3000 	Not Available	Not Available	Not Available
<u>GREEN HOUSE & WINE CELLAR</u> 90 GUEST MAX CAPACITY	<u>Available: All Night</u> <ul style="list-style-type: none"> Private Room Fee: \$775 Food & Beverage Minimum: \$4500 	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 \$5.00 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 \$30 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 (23%) and applicable California sales tax. 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.

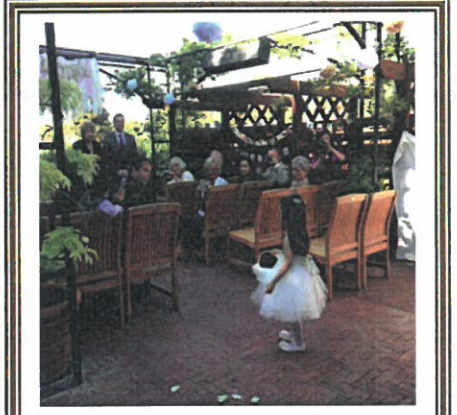


NOTES:

THE REDWOOD ROOM

(Available for day time events only)

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

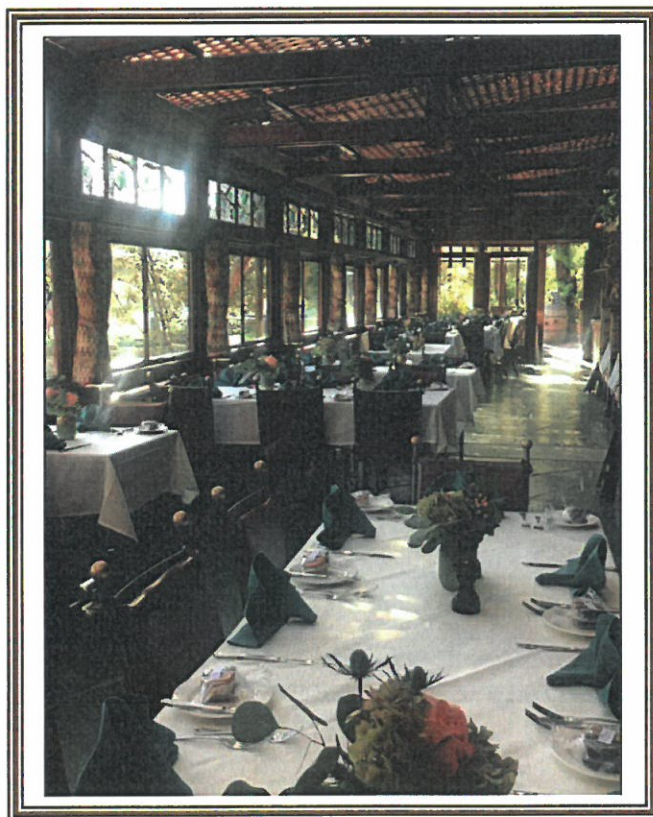
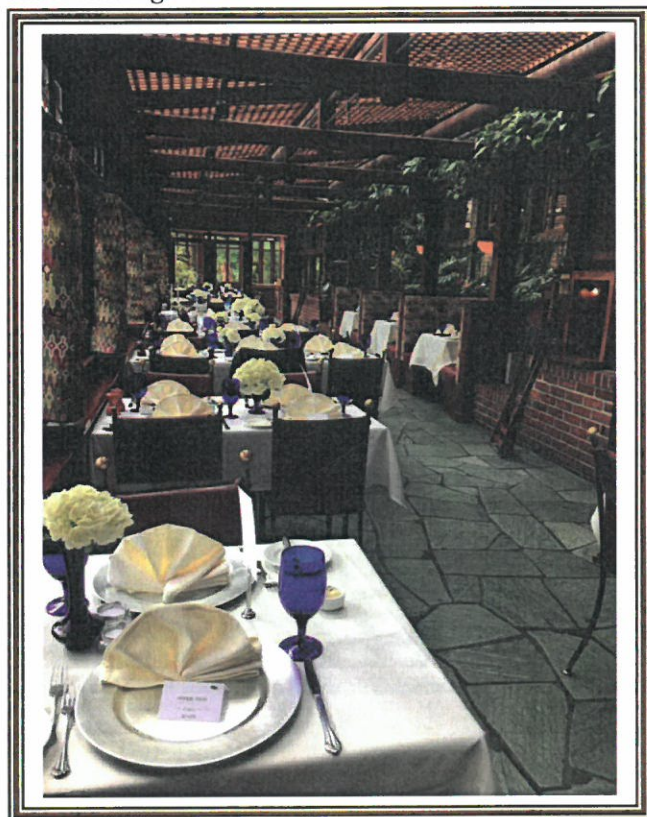
Seats up to 35 guests on individual tables or one long table that seats 20-22 guests. If AV set up is required, we can seat 34 guests at individual tables (some guests will have to turn their chairs to see the screen) or 22 guests at one long table. It is a delightful setting for private parties. It 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 (Colorado)	\$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

NV Michelle Brut, Columbia Valley	\$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

2021 Kendall Jackson Grand Reserve	\$57.00
2021 Sonoma-Cutrer, Russian River	\$47.00
2021 Talbott Sleepy Hollow	\$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

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
2019 Ridge, Lytton Springs, Dry Creek Valley	\$93.00

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. **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 ONLY**, 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 **\$50.00-\$65.00/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 **\$59.95-\$64.95/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 **\$69.95-\$74.95/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 **\$74.95-\$79.95/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 **\$84.95-\$89.95/GUESTS** (SEE PAGE 26-27)

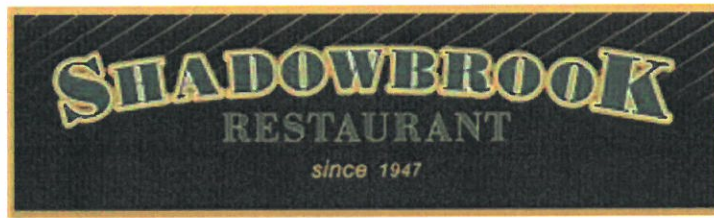
Attention all foodies! From luxurious Hors D'oeuvres to high end service, your guests will be talking about this for years to come!

- ✧ 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 \$50⁺⁺ per person

Select 7 at \$55⁺⁺ per person

Select 8 at \$60⁺⁺ per person

Select 10 at \$65⁺⁺ per person

GF =Gluten Free

Vegan

- ∞ 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
- ∞ Seared Ahi with Wasabi & pickled Ginger (Add \$2 per person)
- ∞ *GF* Fried Calamari with arrabbiata sauce & tartar sauce
- ∞ *GF* Chicken Satay with Dipping Sauce
- ∞ *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)
- ∞ Assorted Cookies

HORS D'OEUVRES RECEPTION PACKAGES

2 HOUR SERVICE

A. \$50 Choice of 6 Hors d'Oeuvres

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

B. \$55 Choice of 7 Hors d'Oeuvres

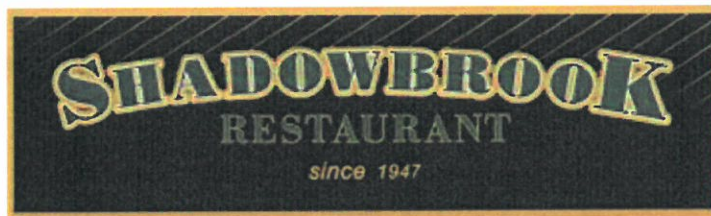
1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____

C. \$60 Choice of 8 Hors d'Oeuvres

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

D. \$65 Choice of 10 Hors d'Oeuvres

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____



SOQUEL CREEK PACKAGE SELECTIONS

Look to the next page for instructions on selecting your menu

GF = Gluten Free

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

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 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, roasted asparagus-bacon fricassee, 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 ius

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

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

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 SOQUEL CREEK PACKAGE

\$59.95 **Choice of 1 Entrée + 1 Vegetarian Entrée without hors d'oeuvres**

❖ 1 First Course (Salad) _____

❖ 1 Meat Entrée _____

❖ 1 Vegetarian Entrée _____

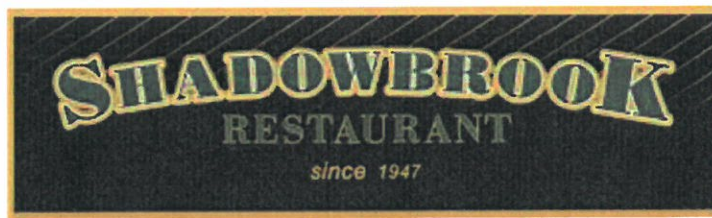
(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95 _____

❖ 1 Dessert Selection _____

❖ **Add Additional Entrée choice \$5 (\$64.95) per person** _____

NOTES:



THE SHADOWBROOK PACKAGE SELECTIONS

Look to the next page for instructions on selecting your menu

GF =Gluten Free

Select 2 HORS D'OEUVRES

(we make 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

Select 1 Meat Entrée = \$69.95

Select 2 Meat Entrée's = \$74.95

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, roasted asparagus-bacon fricassee, 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

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

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

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

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

\$69.95 Choice of 1 Entrée + 1 Vegetarian Entree

❖ 2 Hors D'Oeuvres

❖ 1 First Course (Salad)

❖ 1 Meat Entrée

❖ 1 Vegetarian Entrée

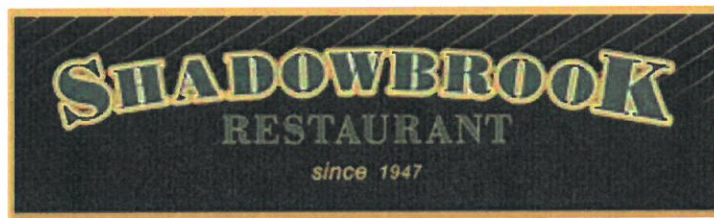
(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

❖ 1 Dessert Selection

❖ Add Additional Entrée choice \$5 (\$74.95) per person

NOTES:



THE CABLE CAR PACKAGE SELECTIONS

Look to the next page for instructions on selecting your menu

GF =Gluten Free

Select 3 HORS D'OEUVRES

(we make 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

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

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, roasted asparagus-bacon fricassee, 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

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

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

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

\$74.95 Choice of 1 Entrée + 1 Vegetarian Entree

❖ 3 Hors D'Oeuvres

❖ 1 First Course (Salad)

❖ 1 Meat Entrée

❖ 1 Vegetarian Entrée

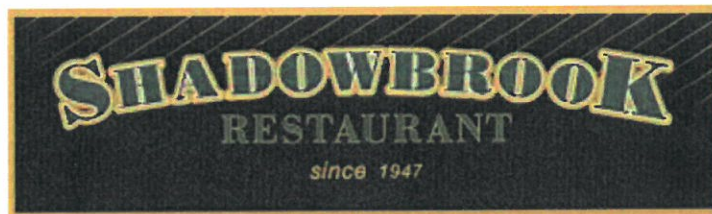
(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

❖ 1 Dessert Selection

❖ Add Additional Entrée choice \$5 (\$79.95) per person

NOTES:



THE HILL TOP PACKAGE SELECTIONS

Look to the next page for instructions on selecting your menu

GF =Gluten Free

Select 4 HORS D'OEUVRES

(we make 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

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, roasted asparagus-bacon fricassee, red wine reduction

(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 12oz Cut

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

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

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

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

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

\$84.95 Choice of 1 Entrée + 1 Vegetarian Entree

❖ 4 Hors D'Oeuvres

❖ 1 First Course (Salad)

❖ 1 Meat Entrée

❖ 1 Vegetarian Entrée

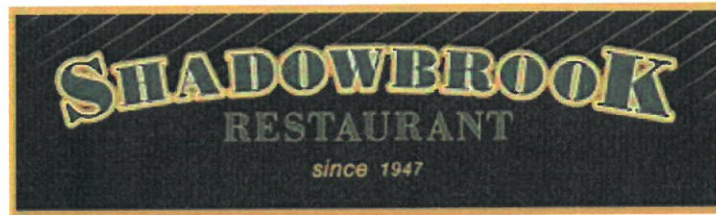
(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

❖ 1 Dessert Selection

❖ Add Additional Entrée choice \$5 (\$89.95) per person

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

\$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

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:

