

welcome to san geronimo

We are pleased and excited that you are considering San Geronimo Golf Course for your special occasion.

Our facility includes a spacious bar and banquet room with floor-to-ceiling windows and unobstructed panoramic views of the beautiful San Geronimo Valley.

We also offer three picturesque outdoor event spaces, which are wonderful for any type of celebration under the sun or stars.

Our packages include a professional event coordinator to personalize your event and work with you every step of the way, standard white linens, tableware, silverware, glassware, set up and clean up before and after the event, and outstanding service from our banquet and catering staff.*

Our award winning executive chef believes in using fresh, local and sustainable products whenever possible. As this package is just a small sample of what our chef can do, we will customize the perfect menu with your food preferences, tastes and budget in mind.

We welcome special requests and inquiries and do our very best to accommodate and make your event perfect.

We enjoy making every occasion special and unique, and pride ourselves in making every experience a positive one.

Thank you and we look forward to making your event memorable!

Jennifer Kim
Executive Director

***20% service charge & tax have not been included**

golf course menus

for the course

choice of up to three
wraps in a flour tortilla or sandwiches on a french roll
served with a bag of chips & bottled water
whole fresh fruit *add 1.*
freshly baked cookie or brownie *add 2.*

roast beef
ham & cheese
italian
chicken salad
turkey
vegetarian

13.

at registration

served with a bag of chips & bottled water
whole fresh fruit *add 1.*
freshly baked cookie or brownie *add 2.*

burger & cheeseburger
hot dogs & specialty sausages
tuscan marinated sirloin steak sandwich
braised beef sandwich with horseradish sauce
chipotle bbq pulled pork sandwich with grilled onions
tequila marinated chicken breast sandwich
kalua chicken sandwich with hawaiian salsa

one selection	18.
two selections	22.
three selections	26.

appetizers

choice of appetizers

hot hors d'oeuvres

assorted petite quiches
greek spinach & cheese turnovers
garlic crouton with warm ratatouille, basil & feta
gruyere cheese bouches
point Reyes blue cheese puffs
cheese stuffed artichoke hearts with jalapeno jelly
cheese & field mushroom empanadas
spinach or sausage stuffed mushrooms
sicilian pizza with olives, artichokes & mozzarella

flatbread with fresh herbs, garlic, olive oil & fontina or smoked bbq brisket, caramelized onions & provolone
chicken cordon bleu bites
orange sesame or buffalo chicken wings
thai, teriyaki or tandoori chicken skewers
grilled steak crostini with chimichurri sauce
barbeque or swedish meatballs
mini crab cakes with remoulade sauce

cold hors d'oeuvres

caprese salad bites or greek salad bites
port wine poached figs with goat cheese & toasted almonds
toasted crostini with pineapple chutney & nicasio formagella cheese
melon with prosciutto rosette
filo cup filled with jamaican jerk chicken & mango salsa

profiteroles with chicken salad or tuna salad
rye crouton with smoked salmon mousse & chive aioli
potato blini with smoked salmon rosette
cucumber rounds with curried shrimp or tuna tartare*
pastry shell filled with ahi poke salad* or lomi lomi salmon*

three selections 7.

four selections 9.

five selections 11.

each additional appetizer 2.

per platter

(approximately 25 servings)

fresh seasonal fruit	45.	specialty sliders	125.
vegetable crudite with hummus or ranch	45.	specialty finger sandwiches and wraps	125.
domestic cheeses with crackers or bread	65.	smoked salmon with cream cheese,	195.
local farmhouse specialty cheeses with	135.	tomatoes, red onions, capers & bagels	
crackers or bread		chilled prawns with cocktail or remoulade	155.
charcuterie* with crackers or bread	225.	local oysters on the half shell	m.p.

**100 serving minimum*

signature buffets

breakfast or brunch

custom brunch menus available upon request

eggs benedict *add 5.*

housemade granola with yogurt *add 3.*

continental breakfast

assorted breakfast pastries

bagels

cream cheese

5.

full breakfast

scrambled eggs & breakfast potatoes

apple-smoked bacon & sausages

assorted pastries & fresh seasonal fruits

15.

lunch or dinner

family style service *add 2.*

american

balsamic vinaigrette spring mix salad

penne with chicken &

creamy tomato basil or alfredo sauce

housemade meatloaf

creamy mashed potatoes

housemade rolls & butter

27.

mexican

tostada ensalada

pollo asado

carne asada or pork carnitas

spanish rice & beans

fresh pico de gallo & guacamole

fresh chips, tortillas & condiments

31.

asian

asian or mandarin salad

japanese soba noodle salad

thai style chicken with noodles

korean braised beef shortrib

or korean bbq beef shortrib

himalayan curried vegetables

steamed rice

housemade hawaiian rolls

35.

greek

mediterranean spinach salad

tabouli salad

grilled lemon chicken breast

traditional spiced beef

vegetable moussaka

rice pilaf

fresh hummus & tzatziki

housemade pita & condiments

35.

italian

balsamic vinaigrette spring mix
or caesar salad

chicken marsala or piccata

tuscan marinated roast tri tip

tortellini with mushroom sauce

rotelli with roasted vegetables

& tomato basil sauce

housemade focaccia

35.

continental

mixed baby green or arugula salad

caprese salad

stuffed breast of chicken

with prosciutto, fontina & basil

beef bourguignon

buttered egg noodles

polenta milanese

housemade rolls & butter

37.

hawaiian luau

hawaiian field greens salad

asian rice noodle

or macaroni salad

hawaiian shoyu chicken

kalua pig

okinawa mashed potatoes

steamed rice

housemade hawaiian rolls

37.

texas bbq

coleslaw

potato or macaroni salad

grilled chipotle chicken

bbq beef brisket or pork sparerib

mashed potatoes

or mac-n-cheese

baked beans

housemade cornbread

37.

custom menus

buffet service with housemade fresh rolls, choice of sides & entrées

family style service *add 2.*

plated service *add 3.*

additional courses *add 1.*

choice of entrées

choice of entrée from any signature buffet

braised short rib of beef with choice of merlot sauce, osso bucco or korean style

stuffed flank steak with mushroom duxcelle

roasted cross rib of beef or sirloin tip with choice of pan gravy or dijon tarragon sauce

tuscan marinated roasted sirloin tip or tri tip with garlic, lemon & rosemary

balsamic glazed roasted tri tip with madeira demi glaze

beef bourguignon

roasted fennel crusted pork loin with madeira demi glaze

stuffed breast of chicken with prosciutto, fontina & basil

chicken florentine with spinach & mozzarella

sautéed chicken breast with lemon caper sauce

roasted rosemary chicken with pan gravy

chicken scallopini with marsala mushroom sauce

grilled charmoula spiced chicken

chicken paella with chicken, chorizo, peas & peppers in a rich saffron rice

seafood paella with clams, rock shrimp, cod & chorizo in a rich saffron rice *add 5.*

grilled or poached salmon with choice of lemon tarragon beurre blanc,

trio of citrus champagne or fennel tomato chardonnay sauce *add 5.*

roasted sirloin of beef with bordelaise sauce *add 6.*

prime rib with au jus *add 9.*

roasted tenderloin of beef with choice of three peppercorn cognac or dijon tarragon sauce *m.p.*

one entrée & two sides 29.

two entrées & two sides 34.

each additional side 2.

each additional entrée 5.

custom menus

buffet service with housemade fresh rolls, choice of sides & entrées

choice of hot sides

choice of seasonal soup

choice of hot side from any signature buffet

steamed, sautéed or roasted seasonal vegetables

fingerling potatoes sautéed in garlic butter

creamy mashed, scalloped or roasted rosemary potatoes

creamy polenta with parmesan & fontina cheese

penne pasta with choice of tomato basil, garden vegetable or pesto cream sauce

cheese or meat ravioli with choice of bolognese or tomato basil sauce

cheese tortellini with choice of peas & prosciutto, porcini mushroom alfredo or pesto cream sauce

risotto with choice of field mushrooms & white wine or milanaise saffron & parmesan

moroccan couscous with dried fruits, roasted vegetables & moroccan spices

vegetable paella with peas & peppers in a rich saffron rice

steamed sticky rice, basmati rice pilaf or brown rice

choice of cold sides

choice of salad or cold side from any signature buffet

mixed baby green salad with apples, dried fruit & raspberry vinaigrette

arranged butter lettuce salad with tomatoes, julienne carrots & creamy lemon cilantro dressing

hearts of romaine salad with pears, point reyes blue, toasted almonds & creamy lemon dressing

arugula salad with dried figs, goat cheese, toasted almonds & port wine vinaigrette

mediterranean spinach salad with feta, red peppers, kalamata olives, red onions & balsamic vinaigrette

autumn spinach salad with apples, candied walnuts, point reyes blue & balsamic vinaigrette

caprese salad with fresh mozzarella, basil & balsamic vinaigrette

hawaiian field greens salad with strawberries, mangoes, macadamia nut brittle & passion fruit vinaigrette

mandarin salad with romaine, oranges, sliced almonds, crispy wonton & sesame vinaigrette

asian salad with mixed greens, oranges, crispy rice noodles & sesame lime dressing

japanese soba salad with edamame, bell peppers, carrots, red onions, romaine & soy ginger dressing

italian or pesto pasta vegetable salad

toasted barley vegetable salad or marinated vegetable salad

orzo salad with bay shrimp

desserts & beverages

bite size desserts

port wine poached figs with
goat cheese & almonds
chocolate covered strawberries
strawberry filled crème brûlée
strawberry shortcakes bites

lemon bars or meringues
petite pies* or tartlets*
petits fours* or cupcakes*
madeleines or rice krispies*
donut holes or cream puffs*

bread pudding cups*
cheesecake or brownie bites*
biscotti* or cookies*
mouse filled chocolate cups*
chocolate truffles*

one selection 3.
two selections 5.
three selections 7.

each additional dessert 2.

beverages

hosted non-alcoholic beverage packages

per meal per person

hot teas & coffees 3.

all non-alcoholic beverages 5.

hosted bar per hour

all beer, wine & non-alcoholic beverages are included

	beer & wine	well	call	super call	premium
1 hour bar	15.	18.	21.	24.	27.
2 hour bar	22.	26.	30.	34.	38.
3 hour bar	27.	32.	37.	42.	47.
4 hour bar	30.	36.	42.	48.	54.

hosted bar per consumption

draft beer 16oz	6.	super call wine	9.
domestic beer 16oz	5.	premium wine	10.
domestic beer 24oz	6.	house/well cocktail	6.
micro & import beer 12oz	6.	call cocktail	7.
micro & import beer 16oz	7.	super call cocktail	8.
house/well wine	7.	premium cocktail	9.
call wine	8.	super premium cocktail	10.

beverage tickets

6. per ticket

1 ticket

non-alcoholic beverages
domestic beers
draft beers
well cocktails

2 tickets

all wines
micro & import beers
call & super call cocktails
premium & super premium cocktails

wine by the bottle

selections may change & other selections available upon request

white		sparkling		red	
chardonnay, beringer	24.	brut, pol clement	24.	cabernet, leaning oak	24.
pinot grigio, mirassou	24.			cabernet, souverain	28.
riesling, j. lohr	28.	wine corkage per 750mL	12.	merlot, souverain	28.
sauvignon blanc, souverain	28.	beer corkage per 12oz	2.	pinot noir, j. lohr	36.

*choice of flavor