



Banquet Event Information

The California Grill Restaurant has a banquet room nestled inside on the edge of the restaurant. Our staff is here to ensure you and your guests have a wonderful experience. We welcome celebrations of all kinds: birthdays, business meetings, company parties, showers, rehearsal dinners and more! Our banquet room can accommodate up to 50 people. This room shares the same ambiance and décor as the California Grill Restaurant. Pajaro Valley Historical photography and locally grown orchids are showcased to remind our guests of the strong roots in this valley. We look forward to serving you!

We invite you to pick 3 entrees from either the California Lunch, California Dinner or Pajaro Valley Dinner. For groups of 30 or more, meals will be served buffet-style.

CALIFORNIA DINNER \$22

All entrees are served with side salad, bread and your choice of side. Sides: Roasted Vegetables, Mashed Potatoes, Au Gratin Potatoes, or Tuxedo Rice
Includes beverage: coffee, juice, tea, milk, soft drinks

TERIYAKI CHICKEN

Open-fire grilled chicken breast marinated in our teriyaki chicken sauce

GRILLED SALMON

Open-fire grilled salmon topped with our Hollandaise sauce

CHICKEN & ARTICHOKE

Chicken breast sautéed in a white wine lemon sauce with mushrooms, artichoke hearts, scallion and tomato

BLACKENED CHICKEN FETTUCCHINI

Open-fire grilled Cajun chicken served over a bed of fettuccini noodles and smothered in our alfredo cream sauce

GRILLED TRI-TIP

Open-fire grilled tri-tip, served with a mushroom demi glace

TRADITIONAL LASAGNA

Layers of wide pasta noodles layered with spinach, ricotta cheese, mozzarella cheese, jack cheese, hard-boiled egg and smothered in our beef marinara sauce

PAJARO VALLEY DINNER \$28

All entrees are served with side salad, bread, roasted vegetables and your choice of side. Sides: Mashed Potatoes, Au Gratin Potatoes, or Tuxedo Rice
Includes beverage: coffee, juice, tea, milk, soft drinks

SKIRT STEAK

10 ounce open-fire grilled skirt steak marinated in our signature garlic & herb marinade

HALIBUT

Open-fire grilled halibut topped with our lemon Buerre Blanc sauce

PRIME RIB

12 ounce prime rib open-fire grilled and served with horseradish crème fraîche

CALAMARI STEAK

7 ounce calamari steak, breaded and pan seared. Topped with Hollandaise sauce and capers

FILET MIGNON

8 ounce grass fed steak served with a dijon mushroom demi glace

MORE OPTIONS

Available for those with special dietary restrictions or desires.

ROASTED POLENTA LASAGNA

Grilled eggplant, roasted red bell pepper, portabella mushrooms, feta cheese and pesto sauce topped with marinara and parmesan cheese

VEGAN, GLUTEN-FREE LASAGNA

Layers of zucchini instead of noodles, portabella mushroom, roasted red bell peppers, egg plant, grilled onions, and topped with marinara



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CALIFORNIA LUNCH \$14

Burgers and sandwiches come with a side salad and French fries or sweet potato fries.

Salads are served with bread and butter.

Includes beverage: coffee, juice, tea, milk, soft drinks

CALIFORNIA GRILL BURGER

Certified Angus Beef® charbroiled on a toasted ciabatta roll. Served with lettuce, tomato, onion, and pickles

CLUB HOUSE SANDWICH

Roasted turkey and crispy bacon on toasted white ciabatta bread. Served with lettuce and tomato

CHICKEN SANDWICH

Roasted chicken breast and avocado, on toasted ciabatta roll. Served with lettuce and tomato

GRILLED PORTABELLA SANDWICH

Grilled portabella mushroom and grilled onions served on a toasted ciabatta roll. Served with

CHICKEN CEASAR SALAD

Organic romaine heart lettuce with grilled chicken and garlic seasoned croutons tossed with our homemade classic Caesar dressing and sprinkled with parmesan cheese

WEDGE SALAD

Hand selected young organic iceberg lettuce topped with bacon, tomatoes, red onion, crumbled blue cheese. Drizzled with blue cheese dressing or you choice dressing

CALIFORNIA GRILL CHICKEN SALAD

Open-fire grilled chicken breast served over a bed of mixed organic lettuces and topped with beets, diced tomatoes, cucumber, carrots and hard-boiled egg. Served with dressing of your choice

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Banquet Event Contract

Reserving Room

In order to reserve the banquet room, a signed contract and \$100 deposit is required. Your deposit ensures we staff the room and kitchen appropriately; and also prevents us from booking another banquet on your chosen date. Deposit is non-refundable within 14 days of your scheduled banquet event. Due to the increase in dinner guests on Friday evenings, Friday evening reservations require an additional room fee of \$100.

Rental Rates

- For groups of less than 15 people, a rate of \$25 will be applied per hour
- For groups of 15-29 people, room fee is waived and guests may choose from a previously selected three menu choices from our regular menu.
- For groups of 30 or more people, room fee is waived and guests may choose from a previously selected three menu choices from one of our banquet menus.
- A rate of \$25 per hour will be applied for all meeting-type functions. Ice water will be provided. Food service and wait staff are not provided. Please leave the room in the same condition as when you arrived.

Outside Food & Drinks

Due to public health regulations, all food must be purchased from the California Grill Restaurant. No outside food or drinks may be brought into the establishment without prior approval by California Grill general manager. If you desire to bring a special dessert or alcoholic beverage, arrangements will be made on an individual basis and approved by the general manager. If approved, wine corkage fee is \$15 per bottle; and outside dessert fee is \$1 per person.

Guest Attendance

With a margin of 5, you may adjust your number of expected guests up to three days prior to your event. An accurate count will be confirmed 24 hours prior to your reservation. If your number of expected guests increases, we will accommodate if possible but it is not guaranteed until general manager approves. If your number of expected guests decreases, your party will be charged for the less guests outside a margin of 5. For example, if you reserved the room for 40 guests and only 30 show, you will be charged for 35 guests total.

Bill Pay, Gratuity, Tax

Bill may not be paid in advance. Bill will not be broken down into groups smaller than two persons. In instances where the bill is broken into a limited number of smaller bills, deposit will be credited to the person who provided it. Current state sales tax & 18% gratuity will be added to the final bill for all banquet parties. Prices are subject to change and you will be notified in advance if this occurs. Party host is responsible for any damages to the room, furniture or decor.

Children

Children 12 years of age and under are invited to order from our everyday "kids menu". However, if you prefer, children may also join buffet at regular price.

Name: _____ Company Name (if any): _____ Phone: _____

Number of Guests: ADULTS _____ CHILDREN _____ Date: _____ Time: _____

Signature: _____ Name: _____

For Internal Use

Credit Card

Check

Cash

Notes: