

Lodge on the Hill

“Unique hilltop facility with incredible views”



*Weddings, Anniversaries, Quinceañeras, Reunions, Retirements,
Birthdays, Proms, Dinner Fundraisers, and so much more!*

2765 Hecker Pass Highway

Gilroy, Ca 95020

408.842.9397

www.gilroylodgeonthehill.com

gloth@garlic.com

Banquet Rooms

Rate includes: 3 hours of setup time, 5 hours of event time, 1 hour of clean up time, basic tables and chairs, and linen for guest tables. Additional costs for extra linen, insurance, security, and bartenders.

Sunday-Thursday events must end by 10pm, Friday and Saturday events must end by 12am.

Valley View Room:

\$1000 non-refundable deposit required, applied towards final invoice.

Guest Count	Sunday-Thursday	Friday-Saturday
75-150	\$1600	\$1800
151-200	\$1800	\$2000
201-250	\$2000	\$2200
251-300	\$2200	\$2400

Mt. Madonna Room:

\$500 non-refundable deposit required, applied towards final invoice.

Guest Count	Monday-Thursday	Friday-Sunday
50-75	\$500	\$750
76-110	\$750	\$1000

Add-On Rooms/Rates:

Bridal Suite: \$200, day usage begins at 12pm. Additional time can be added for an additional \$50 per hour.

Patio Ceremony: \$800, includes 1-hour rehearsal, 1-hour ceremony, up to 250 white patio chairs.

\$1500 without reception.

Additional day of set up/clean up time: \$150 per hour

Additional day of event time: \$300 per hour for Valley View Room, plus additional security charges.

Additional linen: \$10 per table

Projector: \$200

Service Charges

9% tax on Hall Rental, Food, and Service Charges

18% Meal Gratuity on Buffet

18% Gratuity for Hosted Bar and corkage fees

\$175 for Private Party Insurance

Security: \$40 per hour per guard for duration of event

Day of Event Coordinator: \$1000

Bartender fee: \$200

Beverage Pricing

Wine: \$22.00- \$24.00 per bottle

Champagne: \$20.00-\$24.00 per bottle

Bar Drinks: \$7.00 & up

Beer: \$6.00 & up

Bottled Water & Soda: \$2.00

Corkage fee: \$10.00 per bottle

Coffee & Water included in all Catered Events

Prices subject to change without notice.

Catering

All catering is done in-house. With the exception of specialty cakes and wine or champagne, no food or beverage may be brought onto or removed from the premises.

All buffets include water, coffee, rolls with butter and fresh fruit.

Hors D'oeuvres Buffets

Added to buffet price per person, minimum of \$20 per person if just requesting Hors D'oeuvres.

Choice of 3 at \$5 per person:

Gourmet Cheese & Cracker Display
Fresh Vegetable Crudité With Dips
Spicy Sausage & Blue Cheese Stuffed
Mushrooms
Mushrooms Stuffed With Artichoke &
Jalapeno Dip
Roasted Portabella, Asparagus & Red
Peppers
Smoked Salmon With Cream Cheese,
Capers & Sliced Red Onion
Bay Shrimp Salsa With Avocado &
Tortilla Chips
Cocktail Meatballs In Spicy Marinara
Bruschetta

Choice of 3 at \$8 Per Person

Chilled Prawn Cocktail
Italian Meats & Cheese Display
Bacon Wrapped Chicken Thighs
Assorted Sausages ~ Italian, Hot Link &
Linguica W/ Mustards
Shrimp Wrapped In Bacon With Wasabi
Dipping Sauce
Ahi Poke On Sesame Cracker

Choice of 3 at \$12 Per Person

Jumbo Prawn Scampi
Rack Of Lamb With Rosemary Herb
Marinade
Fresh Assorted Sushi

Lunch Buffet Entrées

Lemon Garlic Chicken

Kalamata Olive In Pesto Pasta Salad,
Fresh Fruit,

Green Salad, Fresh Baked Rolls

\$18.00 Per Person

Roasted Rosemary Chicken

Rice Pilaf With Mushrooms,
Spinach Salad, Grilled Veggies, Garlic
Baguettes

\$18.00 Per Person

Roasted Pork Loin

Italian Deli Meats & Cheese, Fresh Fruit,
Fresh Potato Salad, Grilled Sweet Peppers
& Green Beans, Garlic Bread

\$20.00 Per Person

Chicken Picatta, Sliced Pork Loin

Green Salad, Fresh Fruit, Potato Au
Gratin, Crescent Rolls

\$20.00 Per Person

Oven Roasted Sliced Sirloin, Pesto Chicken

Assorted Fruits, Caesar Salad, Green
Salad,
Pasta with Homemade Red Sauce, Garlic
Bread

\$23.00 Per Person

Marinated Tri-Tip, Lemon Garlic Chicken

Pesto Pasta, Green Salad, Grilled Veggies,
Fresh Fruit, Dinner Rolls

\$25.00 Per Person

Dinner Buffet

Each dinner buffet price comes with an entrée, choice of sides, and a salad.

Entrée Choices

Carved Beef Tenderloin With Pesto Chicken

Beef Served With Horseradish

Skinless Thighs And Breast In Creamy
Pesto Sauce

\$38.00 Per Person

Carved Roasted Prime Rib With Lemon Garlic Chicken

Prime Rib Roasted Medium Rare

Legs, Thighs, And Breasts With Lemon
Garlic Sauce

\$36.00 Per Person

Marinated Roasted Tri-Tip With Rosemary Garlic Chicken

Tips Are Medium Well And The Center Is
Medium Rare

\$30.00 Per Person

Seasoned Sliced Sirloin With Chicken Marsala And Mushrooms

Sirloin Is Coated With Our Secret Spices

\$30.00 Per Person

Roasted Pork Loin With Chicken Parmesan

Tasty Pork Loin With Blue Ribbon
Parmesan

\$27.00 Per Person

Pork Tenderloin And Chicken Pasta With
Basil Sundried Tomato

\$27.00 Per Person

Shrimp Scampi: **Additional \$5 Per
Person**

Entrée Substitute: **\$3 per person**

Buffet Dinner Sides

Choose Two Starch Items

Roasted Red Potato

Garlic Mashed Potato

Twice Baked Mashed Potato With Bacon,
Cheese, And Chives

Pesto Pasta With Spicy Sausage

Pasta With Homemade Italian Red Meat
Sauce

Pasta With Kalamata Olives, Sundried
Tomato, Basil, And Mushroom Garlic
Sauce

Rice Pilaf With Green Chilis, Sausage And
Pepperjack Cheese

Choose One Vegetable Item

**Grilled Asparagus, Portobello
Mushrooms And Sweet Peppers**

Grilled With Light Olive Oil And Secret
Spices

**Fresh Green Beans With Bacon And
Shallots**

Grilled With A Light Butter Wine Sauce

**Fresh Seasonal Vegetables Sauteed
With Peppers, Carrots, And Green
Beans**

Sautéed In A Garlic White Wine Sauce

Eggplant Parmesan

With Blue Ribbon Parmesan

Choose One Salad

Garden Green Salad

Ripe Tomato, Cucumber, Olives,
Artichoke Hearts, And Blue Cheese
Crumble. Served With Homemade

Buttermilk Ranch Dressing And Balsamic
Vinaigrette

Cesar Salad

Served With Homemade Cesar Dressing,
Fresh Parmesan, Homemade Croutons,
And Grape Tomato

Chopped Salad

Tossed In A Homemade Buttermilk
Dressing With Bacon, Tomato,
Homemade Croutons, And Red Onion

Spinach Salad

Served With Fresh Mushrooms, Tomato,
Bacon, Blue Cheese Crumbles, And A
Spicy Asian Dressing

Application For Private Event

Our experienced Events Manager will guide you through your event planning process, ensuring a memorable experience. If you have any questions or would like to schedule an event, please contact our event director at 408-842-9397 or at gloth@garlic.com. We look forward to working with you to create an unforgettable experience at Gilroy Lodge On The Hill. The Gilroy Lodge On The Hill will consider every reasonable request and will at the best of its ability be honored, and that it assumes the responsibility of arranging its facilities to the best of its managerial ability to meet the requirements of this function.

Date Of Event: _____ **Start Time** _____ **End Time** _____

Type Of Event _____ **Ceremony:** _____

Person Or Company Responsible For The Event:

Phone number _____ **Address** _____

City _____ **State** _____ **Zip Code** _____

E-Mail: _____

Area Requesting:

Valley View Room _____ **Patio** _____ **Mt. Madonna Room** _____

Estimated Number Of Guests _____

Table Arrangements: _____

Head Table: [Yes] If Yes Number Seating _____ **[No]** _____ **Sweetheart** _____

Podium: [Yes] Or [No] _____ **[PA System [Yes] Or [No]** _____

Bar Arrangements: Hosted | No Host | Partial Hosted: _____

Wine Selection: _____ **Champagne:** _____

Music: _____ **Decorations:** _____

Cake Service: _____ **Bakery:** _____

Linen Selection: _____ **[Tables]** _____ **[Napkins]** _____

Security is determined by the Gilroy Lodge On The Hill based on the event type and number of attendees. Prices subject to change without notice. Upon receipt of deposit, and signed agreement, the pricing for the venue fees will be set. Food and beverage pricing will be guaranteed upon selection of menu and final pricing by caterer. Additional rental fees may be applied as requested. This is an application for a private event. Completion of this form alone does not constitute a signed agreement for use of event space. Information from this form will be used in completion of formal agreement.