

# Lodge on the Hill

*“Unique hilltop facility with incredible views”*

From 50 to 300 people, the Gilroy Lodge on the Hill is the perfect place for any event.

Our Valley View Room offers floor to ceiling windows to take in the hillside of oak trees and our beautiful outdoor patio. This dining room is great to host a variety of events including Weddings, Anniversaries, Quinceañeras, Reunions, Fundraisers and Proms. Our Mt. Madonna Room is available for more intimate gatherings like Birthdays, Baby or Bridal Showers, Corporate Meetings and so much more!

All catering is provided in house and we include tables, basic chairs, linens for guest tables, set-up and clean-up of the event. Sunday through Thursday events must end by 10:00 pm and Friday or Saturday events must end by 12:00am.

Call today to discuss your upcoming event with our Event Manager!

408-842-9397

[gloth@garlic.com](mailto:gloth@garlic.com)

[www.gilroylodgeonthehill.com](http://www.gilroylodgeonthehill.com)

2765 Hecker Pass Highway, Gilroy, CA 95020

9.125% tax and 18% Gratuity on applicable items.

Revised July 2021, Prices subject to change without notice.

## *Banquet Rooms*

### Valley View Room

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

<b>Guest Count</b>	<b>Sunday-Thursday</b>	<b>Friday-Saturday</b>
75-150	\$1,700	\$1,900
151-200	\$1,900	\$2,100
201-250	\$2,100	\$2,300
251-300	\$2,300	\$2,500

### Mt. Madonna Room

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

<b>Guest Count</b>	<b>Monday-Thursday</b>	<b>Friday-Sunday</b>
50-75	\$600	\$850
76-110	\$850	\$1,100

**Rate includes:** 3 hours of setup time, 5 hours of event time, 1 hour of clean up time, tables, basic chairs, and linen for guest tables  
Sunday-Thursday events must end by 10pm  
Friday and Saturday events must end by 12am  
Additional costs for extra linen, insurance, security, and bartenders

### Add-Ons:

**Patio Ceremony:** \$800, includes 1-hour rehearsal, 1-hour ceremony, up to 250 white patio chairs  
\$1500 Ceremony Only Event

**Pre-Arranged Additional Event Time:** \$300 per hour for Valley View Room  
(Event not to exceed 7 hours total. Plus additional security charges)

**Pre-Arranged Additional Set-up/Clean-up Time for Day Of Event:**  
\$150 per hour

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## Required Fees

**Private Party Insurance:** \$175 (We obtain the certificate for your event)

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

## Optional Add-Ons

**Projector:** \$200 (Must Provide Own Laptop)

**Additional linen:** \$10 per table (beyond included guest tables)

**Bridal Suite** (Weddings Only): \$200, day usage begins at 12pm.

Additional time can be added at a rate of \$50 per hour

**Day of Event Coordinator** (Weddings Only): \$1000

## Beverage Pricing

Coffee and Water included with all catered events

**Bartender Fee:** \$200 per bartender

**Non-Alcoholic Drinks** (sodas, juices, etc.) \$2.00 Per Person, Free Refills

**Wine/Beer by the Glass** \$6.00 Per Drink

**Bar Drinks** (House, Back Bar, Premium) \$6.00 - \$10.00 Per Drink

**Wine by the Bottle** (for Dining Tables) \$22.00- \$24.00 per bottle

**Champagne** \$20.00 - \$24.00 per bottle

**Hosted Bar Tab for Events** You set the dollar limit and drink level to host. We add the drinks to your tab until the dollar limit is reached.

**Corkage Fee - bringing in your own Wine or Champagne** \$10.00 per bottle

(applied to all bottles opened the night of the event)

**Prices subject to change without notice.**

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## 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 \$7 per person**

Gourmet Cheese & Cracker Display

Fresh Vegetable Crudit  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 \$9 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

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## *Lunch Buffet*

Lunch Events are held between 10:00am and 3:00pm, with Lunch Served by 2:00pm

### ***Lemon Garlic Chicken***

Kalamata Olives in Pesto Pasta Salad  
Fresh Fruit  
Green Salad  
Fresh Baked Rolls

**\$23.00 Per Person**

### ***Chicken Picatta and Sliced Pork Loin***

Potato Au Gratin  
Fresh Fruit  
Green Salad  
Crescent Rolls

**\$25.00 Per Person**

### ***Roasted Rosemary Chicken***

Rice Pilaf with Mushrooms  
Grilled Veggies  
Spinach Salad  
Garlic Baguettes

**\$23.00 Per Person**

### ***Oven Roasted Sliced Sirloin and Pesto Chicken***

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

**\$27.00 Per Person**

### ***Roasted Pork Loin***

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

**\$25.00 Per Person**

### ***Marinated Tri-Tip and Lemon Garlic Chicken***

Pesto Pasta  
Grilled Veggies  
Fresh Fruit  
Green Salad  
Dinner Rolls

**\$30.00 Per Person**

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## *Dinner Buffet*

Dinner Events are events that start after 3:00pm  
Each Dinner Buffet includes 2 entrees, choice of sides and a salad.

### ***Carved Beef Tenderloin and Pesto Chicken***

Beef Served with Horseradish  
Skinless Thighs and Breast in Creamy  
Pesto Sauce

**\$43.00 Per Person**

### ***Seasoned Sliced Sirloin and Chicken Marsala and Mushrooms***

Sirloin Is Coated with Our Secret Spices

**\$35.00 Per Person**

### ***Carved Roasted Prime Rib and Lemon Garlic Chicken***

Prime Rib Roasted Medium Rare  
Legs, Thighs, and Breasts with Lemon  
Garlic Sauce

**\$41.00 Per Person**

### ***Roasted Pork Loin and Chicken Parmesan***

Tasty Pork Loin with Blue Ribbon  
Parmesan

**\$32.00 Per Person**

### ***Marinated Roasted Tri-Tip and Rosemary Garlic Chicken***

Tips Are Medium Well and The Center Is  
Medium Rare

**\$35.00 Per Person**

### ***Pork Tenderloin and Chicken Pasta with Basil Sundried Tomato***

**\$32.00 Per Person**

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

Entrée Substitute: **\$3 per person**

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## *Dinner Buffet 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 Sautéed  
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 Tomatoes, Cucumbers, Olives,  
Artichoke Hearts, and Blue Cheese Crumbles  
Served with Homemade  
Buttermilk Ranch Dressing and Balsamic  
Vinaigrette

**Caesar Salad**

Served with Homemade Caesar Dressing,  
Fresh Parmesan, Homemade Croutons,  
and Grape Tomatoes

**Chopped Salad**

Tossed in a Homemade Buttermilk  
Dressing with Bacon, Tomatoes,  
Homemade Croutons, and Red Onions

**Spinach Salad**

Served with Fresh Mushrooms,  
Tomatoes, Bacon, Blue Cheese Crumbles  
and a Spicy Asian Dressing

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## *Application for Private Event*

Our experienced Events Manager will guide you through the event planning process, helping ensure your needs are met. If you have any questions or would like to schedule an event, please contact our Events Manager at 408-842-9397 or at [glth@garlic.com](mailto:glth@garlic.com). We look forward to working with you to create an unforgettable event at the 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.

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