

Lodge on the Hill

“Unique hilltop facility with incredible views”

Memorial Reception Event

Valley View Room

\$1000 non-refundable deposit required, applied towards final invoice.
\$500.00 Refundable Security/Cleaning Deposit Required

Guest Count	Sunday-Thursday	Friday-Saturday
75-150	\$1,600	\$1,900
151-200	\$1,800	\$2,100
201-250	\$2,000	\$2,300

Mt. Madonna Room

\$500 non-refundable deposit required, applied towards final invoice.
\$500.00 Refundable Security/Cleaning Deposit Required

Guest Count	Monday-Thursday	Friday-Sunday
50-75	\$750	\$1,000
76-100	\$1,000	\$1,300

Rate includes: 3 hours of Set-up Time, 4 hours of Event Time, 1 hour of Clean-up Time,
Round Dining Tables, Standard Chairs, and Linens for Guest Tables
Use of Projector and Screen for Slideshow/Memorial Video (Valley View Room)
Additional costs for Extra Linen, Insurance, Security (applicable events only), and Bartenders

9.125% tax and 18% Gratuity on applicable items.

Revised January 2022, Prices subject to change without notice.

Add-Ons:

Pre-Arranged Additional Event Time: \$400 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:
\$200 per hour

Required Fees

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

Security: \$40 per hour per guard for duration of event
Required 1 Guard per 50 People. Guards required for any event over 150 ppl

Beverage Pricing

Coffee and Water included with all catered events

Bartender Fee: \$100 per bartender
Required – 1 Bartender per 70 people

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

Wine/Beer by the Glass \$7.00 Per Drink

Bar Drinks (House, Back Bar, Premium) \$7.00 - \$10.00 Per Drink

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

Champagne \$22.00 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 \$15.00 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.

Stationed Hors D'oeuvres

Price Per Person when added to a Buffet Meal
Hors D'oeuvres Only Events Available – Inquire about Costs

Choice of 3 at \$7 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 \$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

9.125% tax and 18% Gratuity on applicable items.

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Lunch Buffet

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

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

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
Grilled Veggies
Garlic Bread

\$29.00 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

\$32.00 Per Person

9.125% tax and 18% Gratuity on applicable items.

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