

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 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

www.gilroylodgeonthehill.com

2765 Hecker Pass Highway, Gilroy, CA 95020

9.125% tax and 18% Gratuity on applicable items.

Revised January 2022, Prices subject to change without notice.

Banquet Rooms

Valley View Room

\$1000 Non-Refundable Deposit Required, applied towards final invoice.

\$500 Refundable Security/Cleaning Deposit Required

Guest Count	Sunday-Thursday	Friday-Saturday
75-150	\$1,900	\$2,200
151-200	\$2,100	\$2,400
201-250	\$2,300	\$2,600

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: \$1,000, includes 1-hour rehearsal, 1-hour ceremony,
up to 250 white patio chairs

\$1,700 Ceremony Only Event

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

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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: \$1000

Beverage Pricing

Coffee and Water included with all catered events

Bartender Fee: \$100 per bartender

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)

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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.

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

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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

\$45.00 Per Person

Seasoned Sliced Sirloin and Chicken Marsala and Mushrooms

Sirloin Is Coated with Our Secret Spices

\$37.00 Per Person

Carved Roasted Prime Rib and Lemon Garlic Chicken

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

\$44.00 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

\$37.00 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 glotch@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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