



TOURNAMENTS



1700 Coyotte Point Drive San Mateo, California 94401 650.522.7526 www.par3thelodge.com



OFFER TWO UNIQUE VENUES IN ONE BEAUTIFUL LOCATION IN THE HEART OF THE PENINSULA

IDEAL FOR EVENTS FROM 20-200; OUR 25 YEARS OF CATERING AND RESTAURANT EXPERIENCE ENSURE A SEAMLESS AND UNFORGETTABLE EVENT

SELECT FROM SEASONAL MENUS DESIGNED TO MEET A WIDE RANGE OF BUDGETS AND TASTES

> CORPORATE EVENTS • WEDDINGS GOLF TOURNAMENTS • FUNDRAISERS REHEARSAL DINNERS BAR/BAT MITZVAHS BIRTHDAY PARTIES QUINCENERIAS

COME CELEBRATE AT THE LODGE

THE PLACE TO PARTY ON THE PENINSULA

THE LODGE Private Dining

Planning

Location

The LODGE is located at the end of a beautiful green fairway on the Poplar Creek Golf Course and can host an intimate dinner for 20 as successfully as a corporate cocktail party for 200 and many other options in between. Our attentive and knowledgeable staff is committed to helping you create an event that is not only unforgettable but reflects your personal style and budget. Private Dining Spaces Available: THE LODGE Reception capacity of 200, with a dance area 150. Terrace - Reception capacity 100; seated 80, Par THREE Restaurant – reception 100, seated 100

Deposit and Guarantee

A \$500.00 deposit is required to secure a date. Once a proposal has been accepted, a 50% deposit is required. Attendance must be confirmed 7 days in advance of the event date. This number will be considered your guarantee. We will do our best to accommodate any increases in guarantee. However an increase in price per person may occur on additional guests.

Menus

Menus can be customized to best suit your needs and budget.

Appetizers

A selection of tray passed or stationed Appetizers are available for cocktail receptions or to add on to lunch or dinner menus

Beverages

All beverages including wine, liquor, and non-alcoholic beverages are an additional cost. All beverage orders including wine selection must be completed at time of booking.

Bar

We offer hosted and no-host options for your bar needs. Bars are available at well, call or premium level, for your event. Please refer to the bar portion of the guidelines for details.

TOURNAMENTS BREAKFAST

The Links Continental ~ \$12 per person ~

Fresh Fruit platter Assorted Breakfast Breads Bagels with Cream Cheese Butter & Preserves add Smoked Salmon and Condiments \$5.00 Orange Juice, Fresh Brewed Coffee & Herbal Teas

Grab and Go Breakfast ~ \$11 per person ~

Breakfast Burritos

Breakfast Sandwiches

with scrambled eggs, chicken apple sausage and cheese; Salsa & Sour cream on the side Fresh Fruit Fresh Brewed Coffee & Herbal Teas with scrambled eggs, chicken apple sausage and cheese Fresh Fruit Cups Fresh Brewed Coffee & Herbal Teas

PCGC Sunrise Buffet (Minimum 25 people)~ \$18 per person ~

Select two of the following: Scrambled Eggs Vegetable, Egg & Cheese Scramble Ham & Cheese Scramble +Smoked Bacon & chicken apple sausage Home Potatoes Fresh Fruit Platter Assorted Breakfast Breads Butter & Preserves Orange Juice Fresh Brewed Coffee & Herbal Teas

The LODGE Brunch Buffet (Minimum 25 people)~ \$23 per person ~

Eggs Benedict Scrambled Eggs Home Potatoes Extra Thick Applewood Smoked Bacon Chicken Apple Sausage Bakery Basket or Vanilla Bean French Toast Smoked Salmon with bagels and cream cheese Fresh Fruit Salad Orange Juice Fresh Brewed Coffee & Herbal Teas

All prices are subject to a 22% service charge, 8% catering/event management fee and current sales tax

TOURNAMENTS LUNCH/DINNER

Hole in One - Box Lunch ~ \$15 per person ~

Assorted Sandwiches: Tuna, Roast Breast of Turkey, Roast Beef, Grilled Veggie All come with complimenting cheese and aioli Assorted Chips, whole fruit Include cookies or brownies add \$1.50

The Link's Links ~ \$12 per person ~

Hot Dogs, Hot Links, Polish Sausage, Chicken Apple Sausage Buns, Condiments Assorted Chips, whole fruit, Include cookies or brownies add \$1.50

Deli Bar~\$24 per person~

Pasta Salad or Potato Salad Field Green Salad with Balsamic Vinaigrette Assorted Breads & Condiments Tri Tip Balsamico, Oven Roasted Turkey & Black Forrest Ham and Albacore Tuna Salad Sliced Swiss, Cheddar & Jack Cheeses Sliced Tomato, Red Onion, Lettuce & Dill Pickles Basket of assorted Chips Chocolate Chip Cookies

THE Grill ~\$18.00/\$23.00 per person~

Potato Salad, Cole Slaw Build your own Burgers, or Grilled Chicken Choice of Salad Include cookies or brownies add \$1.50

THE BBQ ~\$28.50/33.50 per person~

Chipotle Potato Salad or Cole Slaw Honey Corn Bread, Choose 3: BBQ Tri Tip, BBQ Chicken, BBQ Pulled Pork, BBQ Pork Ribs, Grilled Salmon Green Salad Bar Include cookies or brownies add \$1.50

Baja Buffet ~\$22.50/\$27.50 per person~

House made Tortilla Chips Roasted Tomato Salsa Fresh Tortillas Carne Asada or Carnitas Pollo Asado Spanish Rice, Black Beans Shredded Cheese, Sour cream, Guacamole & Cilantro

Italian Lunch~\$23.00/\$28.00 per person~

Caesar Salad Penne with 2 sauces: Bolognese and Pesto Seasonal Ravioli Ratatouille Vegetables Garlic Bread Add \$4 per person to add grilled Chicken

U.S. OPEN Buffet ~\$33.50/\$38.50 per person~

Salad Bar Caesar Salad Mac N Cheese Yukon Gold Mashed Potaotes Seasonal Vegetables Grilled Tri Tip with Chimichurri BBQ Pork Ribs Grilled Salmon Fillet Assorted Desserts

Sodas and bottled water served at lunch Coffee, decaf, iced tea and soft drinks served at dinner Desserts can be added to dinner menus for \$5.00

TOURNAMENTS BITES

Appetizer Stations

Slider Bar ~ \$12 per person ~

choose from three: cheese burgers, pulled pork with apple slaw, fried chicken, veggie portabello stack, or corned beef and slaw add fries \$4.00/person

Wings ~\$8.00 per person~

spicy, maple chipotle or naked. served with blue cheese dipping sauce and carrot/celery crudite

Nacho Bar ~\$12 per person~

house made chips tossed in our tasty cheddar chipotle sauce: Toppings include: Black beans, pollo asado, roasted tomato salsa guacamole, sour cream, roasted jalapeños

Taco Bar ~\$18 per person~

choose two: fried fish, pulled pork, carne asada, pollo asado, diced onions, cilantro, black beans, roasted tomato salsa, guacamole, sour cream, roasted jalapeños, chili lime cream

FRY bar ~ \$10 per person ~ French fries with assorted toppings:

Chipotle cheese sauce, blue cheese sauce, diced applewood smoked bacon, roasted and fresh garlic, parmesan, chorizo Calamari can be added for \$6.00/person

Chili and Chowder Bar ~ \$13 per person ~

House made THREE beef and black bean Chili New England Clam Chowder cheddar cheese, corn bread muffins, red onions sliced fresh baguette Chowder can be substituted for all beef hot dogs for a chili dog bar