

DISCOVER "THE LODGE" AT POPLAR CREEK

creative

attentive

unforgettable



PAR 3 AND THE LODGE AT POPLAR CREEK GOLF COURSE

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

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 \$1000.00 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.

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. We requests at least seven days notice for specific wine requests to ensure availability.

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.

Contact

Call or email Jenifer, Director of Private Events @ 650.522.7526,
events@thelodgesm.com

Full Event Package Menu's

Plated

Pan Roasted Chicken Ratatouille (gf)

with herb risotto, harvest ratatouille, white wine butter sauce

Stuffed Chicken Breast with Mushroom Duxelle (gf)

gruyère mashed potatoes, seasonal vegetables, white wine sauce

Rosemary Tri Tip Balsamico (gf)

with chimichurri sauce, roasted potatoes, and seasonal vegetables

Pan Roasted Pork Tenderloin (gf)

orange cognac sauce, mashed Peruvian potatoes, sautéed greens

Boneless Short Rib Bourguignon

horseradish mashed potatoes, braised vegetables

Seared Fillet of Salmon (gf)

herb risotto, seasonal vegetables and a lemon caper buerre blanc

Braised Lamb Adobo (gf)

white bean ragout, sautéed chard, pickled carrot escabeche

Roasted Vegetable Napoleon (gf)(v)

mashed potatoes, balsamic reduction

Wild Mushroom Madeira Risotto (gf)(v)

shiitake, porcini, portobello

Ratatouille Risotto (gf)(v)

Upgraded Entrees

Coffee Chili Rubbed Grilled New York Steak (gf)

roasted bacon blue cheese potatoes, seasonal vegetables, chimichurri sauce
+\$6.00

Pan Roasted Filet Mignon (gf)

potato gratin, seasonal vegetables, wild mushroom ragout
+6.00

Sautéed Jumbo Prawns St. Jacques (gf)

gruyère mashed potatoes, sautéed mushroom and citrus vegetables, tarragon oil
+4.00

Herb Crusted Prime Rib (gf)

Horseradish mashed potatoes, merlot au jus, seasonal vegetables
+6.00

Duo or Trio Plate

Choices: Petite rack of lamb chop (2), Petite Fillet Mignon, Mushroom duxelle stuffed chicken breast, Jumbo prawn skewer, Pan seared salmon
choice of sides and accompanying sauces. Pricing is quoted based on selections

Full Event Package Menu's

Buffet

All meals are served with fresh baked bread, whipped butter, choice of two entrees, two sides, one starter, one dessert, coffee and tea service

Buffet Entrees

Pan Roasted Free Range Herb Chicken Breast (gf) white wine butter sauce

Stuffed Chicken Breast with Mushroom Duxelle (gf) Gruyere cream sauce

Rosemary Tri Tip Balsamico (gf) chimichurri sauce

Pan Roasted Pork Tenderloin (gf) orange cognac sauce

Wild Mushroom and Madiera Risotto (v) (gf)

Boneless Short Rib Bourguignon red wine reduction

Seared Fillet of Salmon (gf) lemon caper beurre blanc

Braised Lamb Adobo (gf) pickled carrot escabeche

Roasted Vegetable Napoleon (gf)(v) balsamic reduction

Ratatouille Risotto (gf)(v)

Upgraded Entrees

Coffee Chili Rubbed Grilled New York Steak (gf) Maker's Mark sauce

Oven Roasted Filet Mignon (gf) red wine demi-glace

Jumbo Prawn Skewer (gf) citrus beurre blanc, sauteed mushrooms

Herb Crusted Prime Rib (gf) (minimum 25) merlot au jus

Starters

Creek Salad

Mixed field greens with tomatoes, cucumbers, house made Croutons and a vinaigrette

Caesar Salad

Romaine lettuce, garlic croutons, shredded parmesan cheese, Caesar dressing (+smoked trout \$2.50/person)

Fairway Salad

baby spinach, dried tart cherries, feta cheese, sesame balsamic vinaigrette

Pebble Beach

Mixed field greens, spicy pecans, sauteed apples, blue cheese, apple cider vinaigrette

The WEDGE

Wedge of iceberg, apple wood smoked bacon, avocado, thin red onions, buttermilk dressing

Sonoma Salad

Arugula with browned buttered beets, marcona almonds, orange segments, goat cheese and a citrus vinaigrette

Sides

Rice

Confetti Rice Pilaf, Parmesan-Herb Risotto, Brown Basmati Rice Pilaf

Pasta

Penne with choice of sauce (gorgonzola cream, alfredo, pesto, marinara)

Seasonal Ravioli, Mac N Cheese

Potatoes

Roasted Potatoes (bacon-blue add \$2.50/person)

Yukon Gold Mashers (regular, roasted garlic or horseradish) (loaded add \$2.00/person)

Gruyere Potato Gratin (add \$3.00/person)

Maker's Mark Yams

Grains

Lemon Herb Tri Color Quinoa Pilaf

Tomato and Onion Farro

Tabouleh

Vegetables

Blue Lake Beans with sautéed onions and peppers

Ratatouille

Horseradish Carrots

Roasted Cauliflower Parmesan

Oven Roasted Asparagus with lemon and thyme (seasonal)

Desserts

Vanilla Bean Bread Pudding, Carrot Cake with cream cheese frosting,

Double Chocolate Brownie a la mode, Toasted Almond Tiramisu,

Guittard Chocolate Cake, Strawberry Short Cake, Caramelized Banana Cake

Assorted Petite Seasonal Dessert Station (starting at +\$5.00 per person)

Wedding/Event Packages

THE CREEK PACKAGE

Ceremony

Not Included

Reception

No-Host Bar

Mint-Cucumber Water
Seasonal Lemonade

Appetizers

Two Passed Appetizers or
One Stationed Appetizer

Dinner

No-Host Bar

Sparkling Wine Toast
Two bottle of House Wine
per table

Plated, Choice of Two Entrees
or Two Main Entree Buffet
(see wedding menu)

The LODGE features included:

Bar Set-up, Floor length white or
Ivory linens and napkins, Dance
Floor, Cake Cutting,
Five hour room rental and
Complimentary Parking

\$95.00 per person

THE POPLAR PACKAGE

Ceremony

Not Included

Reception

Hosted Bar for one hour

(call branded cocktails)
Mint-Cucumber Water
Seasonal Lemonade

Appetizers

Two Passed Appetizers and
One Stationed Appetizer

Dinner

No-Host Bar

Sparkling Wine Toast
Two bottle of House Wine
per table

Plated, Choice of Three Entrees
or Three Main Entree Buffet
(see wedding menu)

The LODGE features included:

Bar Set-up, Floor length white or
Ivory linens and napkins, Dance
Floor, Cake Cutting,
Five hour room rental and
Complimentary Parking
Chair Covers,
Floral Centerpieces

\$145.00 per person

THE MAJESTIC PACKAGE

Ceremony

Set-up outside on Greens
Folding Chairs, Wedding Arch,
Aisle Runner

Reception

Hosted Bar for one hour
(call and premium branded cocktails)
Mint-Cucumber Water
Seasonal Lemonade

Appetizers

Three Passed Appetizers and
One Stationed Appetizer

Dinner

No-Host Bar
Sparkling Wine Toast
Two bottle of Premium Wine
per table
Plated, Choice of Three Entrees,
Duo or Trio Plate
or Three Main Entree Buffet
(see wedding menu)

The LODGE features included:

Bar Set-up, Floor length white or
Ivory linens and napkins, Dance
Floor, Cake Cutting,
Five hour room rental and
Complimentary Parking
Chair covers,
Floral Centerpieces, Up Lighting

\$185.00 per person

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