

Tarragon



140 South Murphy Avenue
Sunnyvale, CA 94086
www.dinetarragon.com

Property Located in the heart of downtown Sunnyvale, Tarragon is a wonderful place to enjoy a drink, dinner, or full banquet event. With a contemporary main dining room, and elegant second story banquet hall, we're sure to amaze you.

Location 7 miles north of San José International Airport
29 miles south of San Francisco Int'l Airport
Easy access from Interstate 280, highways 237, 101, & 85

Contact 408-737-8003 phone
408-737-8006 fax
info@dinettarragon.com

Dining Room 1st floor main dining area has a maximum capacity of 150 people and can reserve tables for parties up to 40 people with no room charge.

Banquet Room 2nd floor private facility has a maximum capacity of 250 with a fully stocked bar, private restrooms, separate kitchen, and an outdoor patio with heat lamps. Stair access only

Amenities

- White linens, flatware, & glassware included
- 48" HDTV with A/V hookup
- Podium, microphone, projector & screen
- 64 sq. ft. portable stage (2-32sq.ft. pieces)
- 800 sq. ft. dance floor

Cocktail Packages

3 Hours Unlimited

I) Fountain Drinks

\$6.00 per person

Extra hour \$2.00 pp

**II) Fountain Drinks,
Beer & Wine**

\$14.75 per person

Extra hour \$5.50 pp

**III) Fountain Drinks,
Beer, Wine**

& Well Cocktails

\$17.75 per person

Extra hour \$5.75 pp

**IV) Fountain Drinks,
Beer, Wine, Well &**

Premium Cocktails

\$24.75 per person

Extra hour \$9.50 pp

Toasting Packages

One glass per guest

Champagne

\$3.75 per person

Sparkling Cider

\$2.00 per person

Non-Alcoholic

Fruit Punch

Bowl -

\$19.75

Appetizers

25 piece platters

Beef Skewers – 50
with garlic–mustard

Falafels –35
pomegranate yogurt

Chicken Skewers – 45
thai peanut sauce & coconut

Calamari Fritto– 45
smoke paprika aioli

Citrus Poached Shrimp –55
cocktail sauce

Tuna Tar Tare –55
wonton crisps, wasabi cream

Stuffed Mushrooms – 40
barley, mixed vegetables
sun–dried tomatoes, feta, parmigiana

Hummus – 35
basil pesto, pita chips

Fruit Platter –45
assorted seasonal fruits

Garden Crudités – 35

tarragon dressing

Bruschetta – 40

tomato, basil, garlic, olives, feta

Rosemary Crackers – 40

caramelized onion, apples, blue cheese, candied walnuts

California Cheese Platter – 60

candied nuts, crackers, seasonal berries, honey

Grilled Vegetable Skewers– 45

pesto sauce

Bacon wrapped Jumbo Scallops–75

papaya jalapeno sauce

Coconut Shrimp–50

sweet and sour mint dipping sauce

Grilled Goat Cheese Polenta– 40

dried tomato, garlic sauce, watercress

Malaysian Chicken Wings – 45

tangy, orange and sweet chili sauce

Russian River Menu

\$60

Starters

Butternut Squash Soup

spiced crouton, toasted hazelnuts

Apple–Fennel–Walnut Salad

watercress, St. Andre triple cream cheese,
honey–vanilla bean dressing

Entrées

Fennel and Coriander Seared Ahi Tuna

sticky rice cake, teriyaki vegetables,
spicy butter sauce, daikon sprouts

Petaluma 38 North Chicken Breast

stuffed with pecans and brie, with ratatouille,
red pepper coulis, mache

Tournedos of Beef Tenderloin

New potato–roasted pepper hash, fried carrots,
horseradish gremolata, Swiss chard, Diane sauce

Portobello Mushroom

stuffed with vegetables, manchego cheese,
risotto cake, pesto sauce, balsamic syrup, watercress

Desserts

Cheesecake

passion fruit sauce, warm rum bananas

Chocolate Crisp Cake

cinnamon–mocha anglaise and candied hazelnuts

Santa Barbara Menu

\$45

Starters

Baby Arugula

blue cheese, candied walnuts, avocado,
Meyer lemon vinaigrette

Entrées

Grilled Swordfish

marinated in lemon & fresh herbs, lemon dill rice, seasonal
vegetables, honey mustard sauce

Stuffed Chicken Breast

with fontina and prosciutto, garlic mashed potatoes, grilled
zucchini, roasted garlic sauce, mustard aioli

Grilled New York Steak

roasted potatoes with fire roasted tomato vinaigrette,
creamed spinach, zinfandel demi glaze, pecan, parsley
butter

Roasted Vegetable Lasagna

tomato, fennel, lemon, béchamel sauces

Desserts

Vanilla Bean Crème Brulee

fresh berries

Central Coast Menu

\$35

Starter

Baby Greens Salad

tomatoes, red onion, cucumber
candied walnuts & house dressing

Entrées

Seared Salmon

rice pilaf, seasoned vegetables, tomato butter

Chicken Breast Marsala

sautéed with mushrooms and marsala wine, garlic mashed
potatoes and sautéed seasonal vegetables

Prime Tri-Tip

cheddar & roasted garlic mashed potatoes,
creamed spinach, house-made steak sauce

Tuscan Penne Pasta*

sundried tomato, fresh basil, pine nuts, garlic and white
wine sauce

Dessert

Tiramisu

with mocha anglaise

*available in gluten free, please let your party planner know 24 hours in advance

Grand Buffet

Lunch 40.00 / Dinner 44.00

Starters

- **Chicken skewers** with peanut sauce, coconut
- **Deep fried calamari** & artichokes with peppers, onions, smoked paprika aioli
- **Bruschetta** with fresh tomato, basil, garlic, Kalamata olives, feta

Buffet Line

- **Baby Greens Salad** macadamias, raspberries, shallots, papaya mango dressing
- **Salmon** topped with salsa fresca
- **Chicken Breast** in marsala sauce
- **Pesto Penne Pasta** sun-dried tomatoes, zucchini, shallots, red onions, light pesto

cream

- sauce
- **Roasted Yukon Gold Potatoes** with rosemary, thyme
- **Basmati Rice Pilaf** with brunoise of vegetables
- **Sautéed Seasonal Fresh Vegetables**
- **Prime Tri Tip** zinfandel demi glaze

Desserts

- **Assortment of desserts**

Essential Buffet

Lunch 30.00 / Dinner 34.00

Starters

Bruschetta

tomato, basil, garlic, feta

California Cheese Platter

candied nuts, crackers, seasonal berries, honey

Chicken Skewers

thai peanut sauce & coconut

Main Buffet

Baby Greens Salad

tomatoes, red onion, cucumber candied walnuts &
house dressing

Chicken Marsala with marsala wine

Roasted Salmon with spinach mustard sauce

Penne with sundried tomatoes, zucchini , red onion,
pesto cream sauce

Basmati Rice Pilaf brunoise of vegetables

Sautéed Seasonal Fresh Vegetables
with mixed herbs

Desserts

Chocolate Crisp Cake

Express Buffet Lunch

Valid only for lunch 22.00 per person

Buffet

Baby Greens Salad

tomatoes, red onion, candied walnuts & house dressing

Caesar Salad

croutons house made dressing

Chicken Marsala with marsala wine

Penne with sundried tomatoes, zucchini, red onion, pesto cream sauce

Chocolate Crisp Cake

cinnamon-mocha anglaise and candied hazelnuts

Chocolate Fountain

Large Fountain: \$250 / 2 hours

Small Fountain: \$100 / 2 hours

4 dipping foods = \$1.50 per guest

\$.25 per guest for each additional dipping food

Dipping Options Include:

Apple

Pineapple

Banana

Pretzels

Cream Puffs

Oreo Cookies

Granola Bars

**Chocolate Chip
Cookies**

Marshmallows

Dried Apricots

Rice Krispies® Treats

Room Pricing

5-hour room rental prices

Monday – Thursday:

Under 30 guest: 300 room fee

Over 30 guest : waived

Friday:

Evenings: 300 room fee

Saturday:

500 room fee

Holiday Parties, 500 room fee

Sunday:

See banquet coordinator

Vendor Referrals

Music – Live

Pentimento	Five Point Five Jazz	By Ear Jazz
Mike Bastian (408) 373.3244	Chuck Webber (408) 888.5407	Renée (831) 429.8590

Music – DJ

A Preferred DJ	Ante Marcelic
Keith (408) 995.6073	Ante (408)332.0289

Photography

GoodEye Photography + Design
Chris Schmauch
(408) 431.4808 / GoodEyePhotography.com

Cakes

Jens Cakes 1053 Lincoln Ave, Suite 100, San Jose
293.2253

email: buttercream@jenscakes.com
<http://www.jenscakes.com>

Flowers

Native Floral	Calla Flowers
Celia Zipp, (408)	Design
206.4154	(650) 465.9837

Directions to Tarragon

140 S. Murphy Avenue / Sunnyvale, CA 94086

Highway 101

Exit Mathilda Avenue South. Drive 1.7 miles.

Turn left on Washington Avenue.

Drive 0.2 miles.

Turn left on S. Murphy Avenue.

Tarragon is approx. 400 feet down, on the right side.

Parking – behind the restaurant, corner of Evelyn & Sunnyvale Ave.

Highway 237

Exit Mathilda Avenue. Turn towards Sunnyvale.

Drive 2 miles. Turn left on Washington Avenue.

Drive 0.2 miles. Turn left on S. Murphy Avenue.

Tarragon is approx. 400 feet down, on the right side.

Parking – behind the restaurant, corner of Evelyn & Sunnyvale Ave.

Highway 85

Exit CA-82 El Camino Real towards Sunnyvale.

Drive 2 miles. Turn left on Mathilda Avenue.

Drive 0.6 miles. Turn right on Washington Avenue.

Turn left on S. Murphy Avenue.

Tarragon is approx. 400 feet down, on the right side.

Parking – behind the restaurant, corner of Evelyn & Sunnyvale Ave.

Interstate 280 – North Bound

Take the Cupertino Exit:

DeAnza Boulevard / Sunnyvale Saratoga Road

Turn right at the light. Drive 2 miles.

After Remington Dr., stay in right lane.

Follow fork to the right to get onto Sunnyvale Avenue.

Go straight through light at El Camino Real.

Drive approx. 0.8 miles.

After passing Washington Ave, turn into 2nd driveway on left, before Evelyn Ave.

You will see Tarragon's back entrance in front of you, under the blue awning.

Interstate 280 –South Bound

Take the Cupertino Exit:

DeAnza Boulevard / Sunnyvale Saratoga Road

Turn left at the light. Drive 2 miles.

After Remington Dr., stay in right lane.

Follow fork to the right to get onto Sunnyvale Avenue.

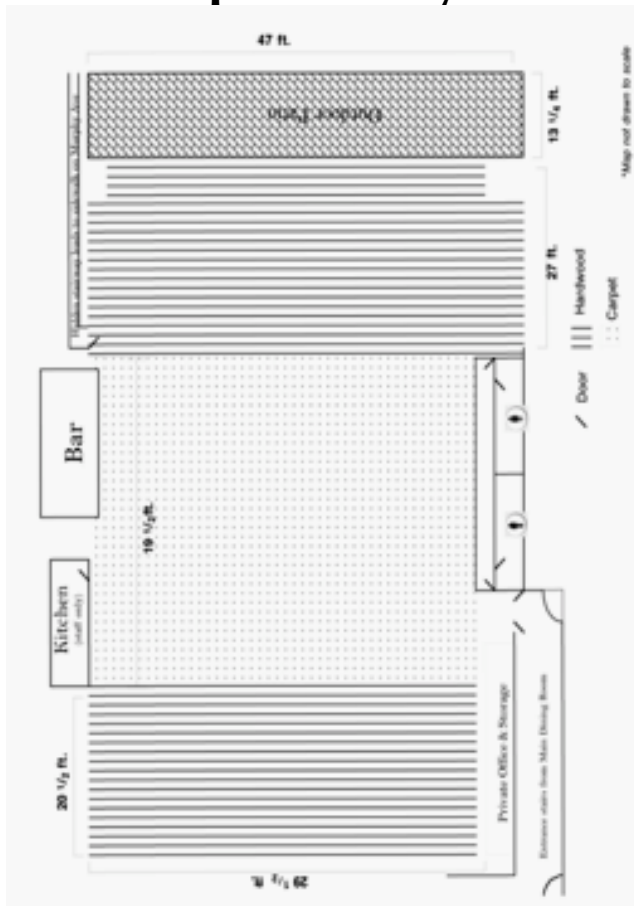
Go straight through light at El Camino Real.

Drive approx. 0.8 miles.

After passing Washington Ave, turn into 2nd driveway on left, before Evelyn Ave.

You will see Tarragon's back entrance in front of you, under the blue awning

Banquet Room Layout



Frequently Asked Questions

How much is the deposit and when is it due?

The initial deposit is \$500 for corporate events and \$1000 for wedding receptions and is due within ten (10) days of receiving your signed contract.

For wedding events, an additional deposit equal to 50% of the remaining food and beverage charges will be due 60 days prior to the event.

All deposits are applied to your event total and are nonrefundable in the event of cancellation.

Deposits are payable by credit card, however all final payments must be made via check/cash.

When do you provide a cost estimate for our event and when is payment due?

We are happy to provide you with a preliminary estimate any time after event details have been discussed.

Approximately two and a half (2 ½) months before your event, we will have a Detail Meeting to plan your menu, beverages and room setup.

Within one (1) week after our meeting, you will receive a final cost estimate including room charge, service fee, tax, and any other miscellaneous charges; at this time 50% of the remaining balance will be due.

Your final payment will be due one (1) week prior to your event.

When can we expect a floor plan for our event?

At your Detail Meeting, the general layout of the banquet room for your event will be drawn out. Adjustments to the floor plan may be made up to one (1) week before your event with banquet coordinator approval.

What is the “guaranteed guest count” and when is it due?

Your guaranteed guest count will be due two (2) weeks prior to your event.

This count can increase from this point forward but cannot be reduced.

You will be charged for the number of guests you guarantee regardless of how many attend your event. One (1) week prior to your event, all final head counts (including entree counts if applicable) will be due.

Will the Banquet Coordinator personally attend our event?

Tarragon's banquet coordinators will work as a team to guide you through the planning stages, and through most of your event.

Prior to departure, the attending event manager will introduce you or your designated contact to the Banquet Captain, who will oversee the remainder of your event.

Will there be any payment due at the end of our event?

If any extra charges are incurred during your event, if you have last minute guest arrivals, or drinks on a tab, you will be required to pay for these additional charges on site at the conclusion of your event or wedding.

Are tax and service fees included in your package prices?

No, a 20% service charge and 9.25% sales tax is added to all packages.

Does Tarragon offer beverage packages?

Yes we offer several beverage packages, please refer to page 2. If you choose not to purchase a beverage package, you can opt for a non-hosted cash bar where guests pay for their own drinks. Also, many people choose to run a tab and pay for all drinks at the end of the event or wedding. You may discuss with the banquet coordinator which options best suit your needs.

May we bring in our own wine or alcohol?

You may bring in your own bottles of wine for us to serve. A corkage fee of \$15.00 per regular-size wine bottle will be charged. Outside wine must be delivered to and inventoried by the banquet coordinator no later than 24 hours prior to the event

or wedding. In accordance with California State Law, no outside liquor may be brought into Tarragon Restaurant.

Is there a meal option for children and vendors?

Children may be served the same menu as adults at half the package price, or you may choose to serve a special child's plate with choices starting at \$15 per child. Please ask our banquet coordinator for details.

Does Tarragon charge a cake-cutting fee?

There is a \$1.50 per person cake-cutting fee.

How much time is allowed for decorating, set up and clean up?

You, all vendors, and all decorators may have access to the banquet room 90 minutes before the contracted start time.

All personal and vendor items must be removed from the site at the conclusion of your event or wedding.

May we bring our own table linens or other equipment rentals ?

For quality control, liability and sanitary purposes, linen and other rental items must go through a professional vendor of our choice.

Tarragon is pleased to offer and happy to assist you in selecting from a wide variety of specialty linen, overlays, chair covers, elegant chairs, and other rental items. During your Detail Meeting, our banquet coordinator will help you decide which

linens and rentals are right for the look of your wedding or corporate event.

Does Tarragon require us to use specific vendors for anything else besides linens and furniture rentals?

No, but we do have a recommended vendor list on page 11.

When will wedding rehearsal be held ?

If you've decided to have your wedding ceremony at Tarragon, your rehearsal will be scheduled for the day before your wedding with a time scheduled around other events booked in our room.

At your Detail Meeting we will schedule your rehearsal time.

Also, don't forget to ask your coordinator about hosting your Rehearsal Dinner at Tarragon as well.

Is menu tasting available?

Yes, an individual tasting may be arranged with advance notice, exclusively for our wedding couples or corporate planners for only \$10.00 ++.