



H^S LORDSHIPS RESTAURANT

PLATED DINNER PACKAGE

*Hors d'oeuvres, glass of house wine, champagne toast, cake slicing,
fresh baked bread and butter, house brewed coffee and iced tea*

TRADITIONAL OCCASION PACKAGE

1 drink ticket per guest, 3 hors d'oeuvre selections

DELUXE OCCASION PACKAGE

2 drink tickets per guest, 4 hors d'oeuvre selections

PREMIERE OCCASION PACKAGE

3 drink tickets per guest, 4 hors d'oeuvre selections
Beverage station, complimentary chair covers

HORS D'OEUVRES

Crab stuffed mushrooms, teriyaki beef satay, chicken satay
with peanut sauce, spinach and phyllo kisses, smoked salmon
crostini, caprese skewer, fresh seasonal fruit and cheese

All prices are subject to service charges and current sales tax.



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PLATED DINNER PACKAGE

FIRST COURSE

Select one

California Field Greens
Caesar

MAIN COURSE

Select two

Chicken Breast Jerusalem

Artichokes, mushrooms in a chardonnay cream sauce
Served with rice pilaf and a medley of vegetables

Grilled Chicken Ragout

Sundried tomato and mushroom ragout
Served with rice pilaf and a medley of vegetables

Baked Fresh Atlantic Salmon

Lemon beurre blanc. Served with rice pilaf and a medley of vegetables

Grilled Swordfish

Mango salsa. Served with rice pilaf and a medley of vegetables

Classic Shrimp Scampi

Garlic butter sauce. Served with rice pilaf and a medley of vegetables

Roast Prime Rib of Beef

Creamy horseradish. Served with parsley red potatoes
and a medley of vegetables

Filet Mignon

Broiled and topped with mushroom cap
Served with parsley red potatoes and a medley of vegetables

All beef entrées will be prepared medium unless otherwise specified

All prices are subject to service charges and current sales tax.



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BUFFET DINNER PACKAGE

Includes hors d'oeuvres, private buffet for 1 ½ hour, glass of house wine, champagne toast, cake slicing, fresh baked bread and butter, house brewed coffee and tea, assortment of desserts

TRADITIONAL BUFFET PACKAGE

1 drink ticket per guest, 3 hors d'oeuvre selections

DELUXE BUFFET PACKAGE

2 drink tickets per guest, 4 hors d'oeuvre selections

PREMIERE BUFFET PACKAGE

3 drink tickets per guest, 4 hors d'oeuvre selections
Beverage station, complimentary chair covers

HORS D'OEUVRES

Crab stuffed mushrooms, teriyaki beef satay, chicken satay with peanut sauce, spinach and phyllo kisses, smoked salmon crostini, caprese skewer, fresh seasonal fruit and cheese

All prices are subject to service charges and current sales tax.



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BUFFET DINNER PACKAGE

SALAD SELECTIONS

Select three

- | | |
|-----------------------------|-----------------------------------|
| California Field Greens | Marinated Cucumber And Tomato |
| Caesar | Sliced Seasonal Fruit |
| Greek | Capellini with sun dried tomatoes |
| Seafood | pine nuts and goat cheese |
| Spinach with bermuda onions | |

CARVING BOARD

Select One

- Roasted Turkey with gravy
Roast Beef Au Jus with creamy horseradish
Substitute Roast Prime Rib Of Beef for an additional \$5.00++ per person

ENTRÉE SELECTIONS

Select Two

All beef entrées will be prepared Medium unless otherwise specified

- | | |
|---|---|
| Chicken Breast Jerusalem
Artichokes, mushrooms in a
chardonnay cream sauce | Baked Cod
White wine lemon butter sauce |
| Grilled Chicken Ragout
Sundried tomato
and mushroom ragout | Baked Fresh Atlantic Salmon
Bourbon glazed onions |
| | Sliced Tri Tip Au Poivre
Brandy peppercorn sauce |

ACCOMPANIMENTS

Select Three

- | | |
|------------------------|---------------------------|
| Garlic Mashed Potatoes | Green Beans Amandine |
| Parsley Red Potatoes | Fresh Seasonal Vegetables |
| Rice Pilaf | |

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TIME TO REMEMBER PLATED DINNER

Includes Champagne or cider toast and slicing and serving of special occasion cake. Dinners are served with fresh baked bread and butter, house brewed coffee and tea..

HORS D'OEUVRES

Select three

Crab Stuffed Mushrooms
Cocktail Meatballs
Crispy Egg Rolls

Chicken Satay With Peanut Sauce
Spinach and Phyllo Kisses
Fresh Seasonal Fruit and Cheese

FIRST COURSE

Select one

California Field Greens
Caesar

MAIN COURSE

Select two

Chicken Breast Jerusalem

Artichokes, mushrooms in a chardonnay cream sauce. Served with rice pilaf and a medley of vegetables

Baked Fresh Atlantic Salmon

With lemon beurre blanc. Served with rice pilaf and a medley of vegetables

Pan Seared Cod

Drizzled with a white wine butter sauce. Served with rice pilaf and a medley of vegetables

Classic Shrimp Scampi

Served in a garlic butter sauce with rice pilaf and a medley of vegetables

Roast Prime Rib of Beef

With creamy horseradish. Served with parsley red potatoes and a medley of vegetables

All beef entrées will be prepared medium unless otherwise specified

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PRIVATE DINNER BUFFET

Minimum of 50 Guests Required

*Includes Fresh baked bread and butter, assortment of cakes,
pastries and mousse, coffee and tea*

SALAD

Select three

California Field Greens
Asian Chicken
Caesar
Italian Pasta
Seafood

Red Skin Potato
Marinated Cucumber
and Tomato Salad
Fresh Cut Fruit

ENTRÉES

Select three

Baked Herb Chicken
Chicken Ragout
Sliced Tri Tip
Eggplant Parmesan
Roast Beef Au Jus with Carver

Roasted Turkey with Carver
Grilled Fresh Atlantic Salmon
Portobello Mushroom Ravioli
Pan Seared Cod

ACCOMPANIMENTS

Select two

Scalloped Potatoes
Parsley Red Potatoes
Garlic Mashed Potatoes

Rice Pilaf
Green Beans Amandine
Fresh Seasonal Vegetables

ADD SEAFOOD SELECTION

Charged Per Pound at Market Price

Served Hot or Chilled

Crab Legs, Peel And Eat Shrimp

All beef entrées will be prepared medium unless otherwise specified

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CHILDREN'S MENU

Ages 4 years to 10 years

All entrées include seasonal fruit cup and French fries

ENTRÉE SELECTIONS

Select one

Hamburger or Cheeseburger

Grilled Chicken Sandwich

Fried Chicken Strips

Macaroni & Cheese

VEGETARIAN MENU

Pasta Primavera

Choice of marinara or alfredo sauce.

Served with assortment of seasonal vegetables

Eggplant Parmesan

Breaded eggplant in marinara sauce with Parmesan cheese

Portobello Mushroom Ravioli

Served in pesto alfredo sauce

Vegetable Stir Fry *Vegan Option*

Assorted seasonal vegetables with teriyaki sauce and basmati rice

All prices are subject to service charges and current sales tax.



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PLATED DINNER PACKAGE

TRADITIONAL OCCASION PACKAGE \$68.95++

DELUXE OCCASION PACKAGE \$78.95++

PREMIERE OCCASION PACKAGE \$89.95++

BUFFET DINNER PACKAGE

TRADITIONAL BUFFET PACKAGE \$72.95++

DELUXE BUFFET PACKAGE \$82.95++

PREMIERE BUFFET PACKAGE \$94.95++

TIME TO REMEMBER PLATED DINNER

\$54.95++ per person

PRIVATE DINNER BUFFET

Friday and Saturday \$52.95++ | Sunday – Thursday \$47.95++

CHILDREN'S MENU

Dinner \$24.95++

All prices are subject to service charges and current sales tax.



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GENERAL INFORMATION

Banquet Room Times

Breakfast: 7:00AM – 9:30AM • Lunch: 11:00AM - 3:00PM • Dinner: 6:30PM – 12:00AM

FOOD

Menu prices are per person unless otherwise stated and 50 or more guests are required for a private buffet. Meal counts are due 7 days in advance and number of substitutions must be determined three days prior. The alternate entrée may not exceed 10% of the final guest guarantee. State sales taxes and service charges are not included in our menu prices and will be added to all menu items. There is a \$1.00++ per person cake cutting fee if cake provided by guest.

BEVERAGES

The restaurant must provide all beverages. Bar and Wine List available upon request.

LINEN

Linen selections can be provided by restaurant. A release must be signed stating the restaurant is not liable for any loss or damage if linen provided by guest. Linen must be delivered 24 hours prior to function.

SECURITY

The restaurant reserves the right to obtain security for social functions at the guests cost. One guard for each 100 guests. Management reserves the right to inspect room at any time. Security must be used for any school functions such as proms, winter balls and fraternity/sorority events.

DEPOSITS

Deposits are required upon confirmation of reservations and will be deducted from the final balance due. The deposit is non-refundable or transferable. The amount of deposit is based on the room you reserve.

All prices are subject to service charges and current sales tax.

GENERAL INFORMATION CONTINUED

RULES

1. All prices are subject to change. Prices can only be guaranteed 6 months in advance.
2. All food and beverage prices are subject to a service charge and current sales tax.
3. No food or beverage is permitted from outside.
4. The expected attendance must be specified at the time of reservation. The attendance must be definitely specified 7 days prior to function. The number you provide will be considered a guarantee, not subject to reduction, for which you will be charged, even if less attend.
 - a) If catering office is not advised, the expected figure will automatically become your guarantee, and charges will be made accordingly.
 - b) We will set-up seating and prepare the food 5% over guarantee.
5. Under no circumstances are guests permitted to take food or beverage off premises.
6. The restaurant is not responsible for the damage or loss of any merchandise or articles left on premises before, during or after the event.
7. Any repair cost or replacement cost due to damages will be assumed by guest.
8. Events closing after scheduled end time will be subject to management's cost per half hour labor charge.
9. Vendors must provide own equipment and may arrive no earlier than one hour prior to guest arrival time.

PAYMENT

Final payment is required 10 days prior to function in the form of cash, major credit card, cashier's check or money order. Any balance owing is due at conclusion of function, unless other arrangements have been made with the catering office prior to function. A second payment/deposit of 50% of the event cost will be due 90 days before the event.

All prices are subject to service charges and current sales tax.

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EVENT ROOM DESCRIPTION



FORGE ROOM

Faces the Berkeley Hills and has seating capacity for up to 60 people.
\$500.00 non refundable deposit required to secure room.

Food and Beverage Minimums

Dinner \$1,200++ Fri. & Sat. • \$1,000++ Sun - Thurs

Lunch \$800++ Fri. & Sat. • \$700++ Sun - Thurs



TARTAN ROOM

A front row view of San Francisco with seating capacity of up to 80 people.
\$700.00 non refundable deposit required to secure room

Food and Beverage Minimums

Dinner \$2,000++ Fri. & Sat. • \$1,800++ Sun - Thurs

Lunch \$1,400++ Fri. & Sat. • \$1,000++ Sun - Thurs



WINDSOR COURT

A whimsical garden view with seating capacity of up to 180 people.
\$1,000.00 non refundable deposit required to secure room.

Food and Beverage Minimums

Dinner \$3,200++ Fri. & Sat. • \$2,800++ Sun - Thurs

Lunch \$2,400++ Fri. & Sat. • \$1,600++ Sun - Thurs



GEORGIAN BALLROOM

A panoramic view of the San Francisco skyline, the Berkeley hills with seating capacity of up to 500 people.
\$4,000.00 non refundable deposit required to secure room.

Food and Beverage Minimums

Evening \$10,000++ Fri. & Sat. • \$8,000++ Sun - Thurs

Daytime \$5,000++ Fri. & Sat. • \$4,500++ Sun - Thurs

Total cost determined by menu selected and charged per person. A second payment of 50% of the estimated event cost will be due 90 days prior to event date.

All Prices are subject to service charges and current sales tax.