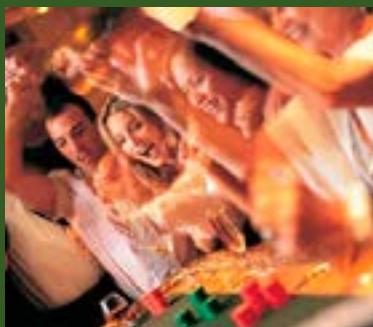


DISCOVER "THE LODGE" AT POPLAR CREEK

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

Appetizer Menu

Passed Appetizers (base price \$3/person)

FISH AND SEAFOOD APPETIZERS

Prawn ceviche with lime and peppers served in tasting spoons or on housemade tortilla chip

Smoked salmon pizette with baby arugula and caper crème fraiche

Ahi tuna tartare with avocado, honey sesame sauce, unagi glaze, taro chip+\$2

Seared panko crusted ahi tuna nicois, served on French baguette crostini, topped with nicois tapenade+\$2

Dungeness crab cakes with lemon caper aioli +\$2.50

Thai marinated prawn lolipop topped with peanut sauce, cilantro and crushed peanuts +\$1.

Prawn Shooter Roaming Attendant - Add your own topping (house made hot sauce, horseradish gremolata, crispy bacon, diced avocado, +6.00
THE GRANDE - add(Tequila or vodka shots)

MEAT APPETIZERS

Cashew chicken, sautéed with ginger, garlic, scallions and hoisin, served in tiny butter lettuce cups

Thai chicken skewers with peanut sauce and cilantro

Island pork meatballs with pineapple sweet and sour sauce

Skirt Steak Balsamico Skewers with blue cheese crema \$1.00

Mini fillet of beef en croute with horseradish cream sauce +\$1.00

Mediterranean Lamb meatball with mint salsa verde +\$1.50

Pork belly bacon bitz with maple chipotle glaze +\$1.50

Bacon Lolipop Roaming Attendant - Applewood Bacon 3 ways - candied, maple chipotle, coffee chili rubbed +\$5.00

VEGETARIAN AND VEGAN APPETIZERS

Bruschetta: diced tomatoes, garlic, fresh basil and mozzarella served on grilled bread

Tiropita/Spanakopita

Crispy parmesan polenta squares with sundried tomato confit

Rice stuffed grapes leaves

Spicy devils

Spicy Mango and goat cheese quesadilla with mango-avocado salsa

Mac n cheese balls

Roasted Beet and Goat cheese slider with brie, arugula and a citrus vinaigrette +\$1.50

Wild mushroom stogies with chipotle aioli and sesame ashes +\$1.50

Stationed Appetizers

(base price \$4.00/person)

Fresh seasonal fruit displays

Gruyère Fondue with rustic bread for dipping (can be combined with Roasted Seasonal Vegetables option)

Domestic Cheese and fruit display with sliced baguettes

Fresh Baked Pretzel Bar with assorted mustards
Add hot cheddar cheese dip +1.50

Prawn cocktail shooters - individual prawn cocktails served in china spoons \$1.50

Hot wings with vegetable crudite and blue cheese dipping sauce \$1.50

Roasted seasonal vegetable display: such as squashes, beets, mushrooms, peppers, eggplant, potatoes, zucchini, carrots served with a roasted garlic cream +\$1.50

Imported and domestic cheese display, with nuts and fruits, served with baguettes, crackers and flat breads +\$2.00

Chip Bar: House made potato and sweet potato chips with assorted dips +\$2.50
French onion, guacamole, spinach, artichoke jalapeño

Mediterranean display: spicy hummus, babaganoush (roasted eggplant with garlic and spices) stuffed grape leaves, marinated olives and pita bread +\$2.50

Smoked salmon carpaccio, served with chopped egg salad, capers, red onions and mini bagels and sliced marbled rye toast point +\$3.00

Antipasto platters - dry salami, Sopresetta, Italian prosciutto, sliced imported and domestic cheeses, olives, bread sticks, foccacia and flavored olive oil +\$4.00

Sushi: Seafood and vegetarian sushi – displayed on lacquer trays, with wasabi, soy sauce and seaweed salad +\$5.00

Cheddar chipotle nachos with black beans, house made guacamole and roasted tomato salsa (protein add ons available at an additional charge: carnitas +\$4.00, chorizo +\$2.50, pollo asado+\$4.00, chili lime shrimp+\$6.00, carne asada+\$7.00) \$5.00

Slider Station - served either completed or make your own slider bar (burger, pulled pork or fried chicken) \$7.00

Raw Oyster Station (A.Q)

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 \$2.00/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, New York Cheese Cake, Strawberry Cream Cake

Assorted Petite Seasonal Dessert Station (starting at \$8.00 per person)

Buffet Lunch

Minimum 25 guests

All buffets are served with fresh baked bread, choice of two entrees, two sides, one starter and one dessert

Entrees

Pan Roasted Chicken Breast (gf) garlic parsley cream

Stuffed Chicken Breast with Mushroom Duxelle (gf) white wine sauce

Rosemary Tri Tip Balsamico (gf) chimichurri sauce

Applewood Bacon Wrapped Pork Loin (gf) bourbon butter sauce

\$34.00 per person

Boneless Short Rib Bourguignon red wine reduction

Seared Filet of Salmon (gf) lemon caper aioli

Braised Lamb Adobo (gf) pickled carrot escabeche

Pan Roasted Pork Tenderloin (gf) orange cognac sauce

\$38.00 per person

Coffee Chili Rubbed Grilled New York Steak (gf) red pepper butter

Pan Roasted Petite Filet Mignon (gf) wild mushroom ragout

Jumbo Prawn Skewers (gf) lemon caper beurre blanc sauce

\$42.00 per person

Vegetarian Options

Roasted Vegetable Napoleon (gf)(v) balsamic reduction

Wild Mushroom Madeira Risotto (gf)(v) shiitake, porcini, portobello

Ratatouille Risotto (gf)(v)

Seasonal Ravioli(v)

*If any combination of entrees are chosen from menus with different pricing,
the higher value will be applied.*

Plated Lunch

Please choose one starter and one dessert
Lunch can be upgraded to include appetizers and dessert station.

Entrees

Pan Roasted Chicken Ratatouille (gf)

with herb risotto, harvest ratatouille and a garlic parsley cream
34.00

Stuffed Chicken Breast with Mushroom Duxelle (gf)

gruyère mashed potatoes, seasonal vegetables, white wine sauce
35.00

Rosemary Tri Tip Balsamico (gf)

with chimichurri sauce, roasted potatoes, and seasonal vegetables
35.00

Pan Roasted Pork Tenderloin (gf)

orange cognac sauce, mashed peruvian potatoes, sautéed greens
35.00

Boneless Short Rib Bourguignon

horseradish mashed potatoes, braised vegetables
37.00

Seared Filet of Salmon (gf)

herb risotto, seasonal vegetables and a lemon caper aioli
37.00

Sautéed Jumbo Prawns St. Jacques (gf)

gruyère mashed potatoes, sautéed mushroom and citrus vegetables
38.00

Braised Lamb Adobo (gf)

white bean ragout, sautéed chard, pickled carrot escabeche
38.00

Coffee Chili Rubbed Grilled New York Steak (gf)

roasted bacon blue cheese potatoes, seasonal vegetables, red pepper butter
40.00

Pan Roasted Petite Filet Mignon

potato gratin, seasonal vegetables, wild mushroom ragout
40.00

Roasted Vegetable Napoleon (gf)(v)

mashed potatoes, balsamic reduction
32.00

Wild Mushroom Madeira Risotto (gf)(v)

shiitake, porcini, portobello
34.00

Ratatouille Risotto (gf)(v)

34.00

Buffet Dinner

Minimum 25 guests

All buffets are served with fresh baked bread, choice of two entrees, two sides, one starter and one dessert

Entrees

Pan Roasted Chicken Breast (gf) garlic parsley cream

Stuffed Chicken Breast with Mushroom Duxelle (gf) white wine sauce

Rosemary Tri Tip Balsamico (gf) chimichurri sauce

Applewood Bacon Wrapped Pork Loin (gf) bourbon butter sauce

\$42.00 per person

Boneless Short Rib Bourguignon red wine reduction

Seared Filet of Salmon (gf) lemon caper aioli

Braised Lamb Adobo (gf) pickled carrot escabeche

Pan Roasted Pork Tenderloin (gf) orange cognac sauce

\$46.00 per person

Coffee Chili Rubbed Grilled New York Steak (gf) red pepper butter

Pan Roasted Petite Filet Mignon (gf) wild mushroom ragout

Jumbo Prawn Skewers (gf) lemon caper beurre blanc sauce

\$50.00 per person

Vegetarian Options

Roasted Vegetable Napoleon (gf)(v) balsamic reduction

Wild Mushroom Madeira Risotto (gf)(v) shiitake, porcini, portobello

Ratatouille Risotto (gf)(v)

Seasonal Ravioli(v)

*If any combination of entrees are chosen from menus with different pricing,
the higher value will be applied.*

Plated Dinner

Please choose one starter and one dessert
Dinner can be upgraded to include appetizers and dessert station.

Entrees

Pan Roasted Chicken Ratatouille (gf)

with herb risotto, harvest ratatouille and a dijon parsley cream
40.00

Stuffed Chicken Breast with Mushroom Duxelle (gf)

gruyère mashed potatoes, seasonal vegetables, white wine sauce
41.00

Rosemary Tri Tip Balsamico (gf)

with chimichurri sauce, roasted potatoes, and seasonal vegetables
41.00

Pan Roasted Pork Tenderloin (gf)

orange cognac sauce, mashed Peruvian potatoes, sautéed greens
41.00

Boneless Short Rib Bourguignon

horseradish mashed potatoes, braised vegetables
43.00

Seared Fillet of Salmon (gf)

herb risotto, seasonal vegetables and a lemon caper aioli
43.00

Sautéed Jumbo Prawns St. Jacques (gf)

gruyère mashed potatoes, sautéed mushroom and citrus vegetables
44.00

Braised Lamb Adobo (gf)

white bean ragout, sautéed chard, pickled carrot escabeche
44.00

Coffee Chili Rubbed Grilled New York Steak (gf)

roasted bacon blue cheese potatoes, seasonal vegetables, chimichuri sauce
50.00

Pan Roasted Filet Mignon

potato gratin, seasonal vegetables, wild mushroom ragout
50.00

Roasted Vegetable Napoleon (gf)(v)

mashed potatoes, balsamic reduction
36.00

Wild Mushroom Madeira Risotto (gf)(v)

shiitake, porcini, portobello
36.00

Ratatouille Risotto (gf)(v)

36.00

Champagne Brunch

Minimum 25 people

Chilled Cranberry, Grapefruit, and Orange Juices

Sliced Fresh Seasonal Fruit

Freshly Baked Bread Loaves and Pastries

Scrambled Eggs (Eggs Benedict add \$2.50/person)

Home Potatoes

Apple Wood Smoked Bacon

Griddled Chicken Apple Sausage

Honey Almond Granola & Greek Yogurt

Vanilla Bean French Toast with Warm Maple Syrup and Fresh Berries

Mixed Field Greens with Sliced Cucumber, Cherry Tomatoes, garlic croutons
and a citrus vinaigrette

Pesto Tortellini

Pan Seared Salmon with Lemon Caper Beurre Blanc

Pan Roasted Herb Chicken Breast with Tuscan Salsa

Opera Prima Champagne

\$40 per person

Live Stations

Bloody Mary/Maria Bar

minimum 25 people

House Vodka & Tequila and Jalapeno Infused Vodka

House Mary Recipe Mix, Tomato Juice, Celery, pickled vegetables

Green Olives, Lime Wedges, Horseradish, and Apple Wood Smoked Bacon

\$20 per person

Bartender Required at \$100 an Hour, 2 Hour Minimum

Mimosa Station

minimum 25 people

Opera Prima Sparkling wine, Orange, Guava, Mango, and Seasonal Juices,

Strawberries, Raspberries, Blueberries and Orange Slices

\$17.50 per person

Bartender Required at \$100 an Hour, 2 Hour Minimum

Omelet Station

minimum 25 people

Made to Order Omelet with diced ham, chorizo, chicken apple sausage, tomato,

zucchini, bay shrimp, sweet peppers, onions, sliced mushrooms,

baby spinach, and shredded cheeses, roasted tomato salsa and guacamole

\$18.50 per person

Chef Required at \$150 an Hour, 2 Hour Minimum

Tea Party Buffet Menu

Seasonal Fruits

Pineapple, Strawberries, Blueberries & Raspberries

Assorted Scones & Biscuits

Clotted Cream, Lemon Curd, Raspberry Jam & Whipped Butter

Tea Sandwiches

Choice of Four

Cucumber Dill Tea Sandwich

Dill Cream Cheese, Lemon Zest, English Cucumber

Curry Chicken Salad Tea Sandwich

Celery, Curry, Mayonnaise, Grapes, Cashews

Egg Salad Tea Sandwich

Celery, Shallots, Black Olives, Mayo & Dijon

Bacon, Lettuce, Tomato & Avocado Tea Sandwich

Turkey Pinwheels

Fresh Roasted Turkey, Havarti Cheese, Cranberry Aioli

Black Forest Ham Tea Sandwich

Brie Cheese, Honey Dijon on Croissant

Salads

Choice of 2

Creek Salad

Mixed field greens with tomatoes, cucumbers, croutons and a citrus 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

Desserts

Mini Guittard Chocolate Cake, Shortbread Cookies, Mini Eclairs & Lemon Curd Tarts

Beverages

Assorted Hot Teas & Fresh Brewed Organic Coffee

Green, Earl Grey & English Breakfast, Chai, Chamomile Teas

Milk, Cream & Sugar Cubes

Cucumber - Mint Strawberry Water, Seasonal Iced Tea

\$38.00 per person, 30 people minimum