

BANQUETS & SPECIAL EVENTS

1050 Elkhorn Drive Stockton, CA 95209 209-898-0694 events@elkhornbanquet.com



WELCOME TO ELKHORN

Welcome to Elkhorn Grill & Banquet. Our 22,000 square foot banquet hall is an award winning facility hosting events large and small. Our great location, expansive menu options and friendly staff will not just meet your expectations, but exceed them. From intimate gatherings, to important business meetings and elegant weddings, our professional staff will be happy to help you with any event!

We are happy to host you and your guests for any function; wedding receptions, wedding ceremonies (indoor and outdoor), rehearsal dinners, quinceaneras, baby showers, birthday parties, holiday parties, bridal showers, banquets, meetings, memorials, reunions, celebrations of life, baptisms, team building days and any other occasions.

Thank you for considering us for your special events.

Erica Vanderbeek

Erica Vanderbeek Special Event & Sales Manager



BREAKFAST MENU

Club Favorite Breakfast - \$15

Fresh fruit Assorted danishes Scrambled eggs Sausage links or bacon Country Potatoes Coffee

Continental Breakfast - \$10

Fresh fruit Assorted danishes Coffee

Breakfast Burrito Buffet - \$9

Breakfast burritos with eggs, potatoes, cheese & choice of sausage, ham or bacon, salsa & sour cream Coffee

Add orange & apple juice - \$2

APPETIZER MENU

Each tray includes 50 pieces	
Fresh Tomato Bruschetta with crustinis & a balsamic drizzle	\$50
Italian meatballs with marinara or bbq sauce	\$55
Chorizo dates wrapped in bacon with honey mustard drizzle	\$60
Garden vegetable platter with ranch dressing	\$65
Spanakopita — spinach & feta in phyllo dough	\$70
Grilled crudité with balsamic drizzle	\$70
Seasonal fruit platter	\$75
Grilled teriyaki chicken kabobs with pineapple, peppers & onions	\$75
Blue cheese, poached pear & walnut stuffed endives with a	\$80
balsamic drizzle	
Antipasto platter	\$80
Hot artichoke dip with crostinis	\$80
Coconut prawns with sweet Thai chili sauce	\$80
Assorted cheese display with crackers	\$85
Filo cup with goat cheese, balsamic drizzle & candied currants	\$85
New York steak skewers with arugula and raspberry vinaigrette	\$85
Tandoori beef kabobs	\$85
Mini crab cakes with red pepper remoulade or spicy lemon aioli	\$85
Chicken cordon blue bites with a honey mustard drizzle	\$85
Kaluha pulled pork sliders on Hawaiian rolls	\$100
Grilled lamb lollipops with a mint sauce	\$200



MAIN COURSE SELECTIONS

All options are priced as a buffet & include a house or caesar salad, seasonal vegetables, choice of starch, bread & butter, water & iced tea.

Chicken Breast - \$24 Frenched Chicken Breast - \$26

Sauce options: piccata, marsala, pesto, champagne, alfredo, marinara, rosemary mushroom, madeira, beurre blanc, champagne orange cream sauce

Roasted Pork Loin - \$24

Sauce options: champagne, rosemary mushroom, champagne orange cream sauce, demi glaze, mostarda

Beef

Tri Tip - \$26 New York - \$27 Rib Eye - \$28 Prime Rib - \$29

Sauce options: demi glaze, rosemary mushroom, au jus, bernaise, sherry mushroom cream sauce, bordelaise, maitre d'hotel butter, chimichurri, brandy peppercorn cream sauce

Duet Plate add \$6

Vegetarian - \$18

Stuffed or grilled portobello Veggie Stack Pillow Lasagna with marinara or alfredo sauce

Fish - Market Price

Inquire for selections and preparation



STARCHES & SIDES

Starches

Garlic mashed potatoes Roasted red potatoes Baby heirloom potatoes Wild rice Fried rice Rice pilaf White rice Cilantro lime rice Polenta Macaroni & Cheese

Pastas

Penne Linguine Spaghetti Fettuccine Rigatoni

Pasta Sauces

Bolognese Alfredo Pesto Marinara





OTHER BUFFET OPTIONS

Fajita Bar - \$24

Steak or chicken marinated & sauteed with onions & bell peppers. Served with homemade refried beans, spanish rice, garden salad, jalapenos, sour cream, shredded cheese, limes, warm flour tortillas, chips & salsa.

Delicatessen - \$18

House salad with ranch & Italian dressings, pasta salad or fruit salad, sliced assorted deli meats, sliced assorted cheeses, assorted breads & condiments

Italian - \$20

Beef & Italian sausage lasagna or vegetable lasagna with your choice of bolognese, marinara or alfredo sauce, seasonal vegetables, Caesar salad & garlic bread

BBQ

Hot Dogs & Hamburgers - \$18 Tri Tip & Chicken - \$26

House salad with ranch & Italian dressings, potato salad, BBQ beans & condiments

INDIAN OPTIONS

Appetizers

Each tray includes 50 pieces	
Fish Pakora	\$50
Paneer Pakora	\$55
Vegetable Pakora	\$50
Vegetable Samosa	\$65
Tandoori chicken skewers	\$75
Tandoori beef skewers	\$85

Dinner Buffet Options - \$22

All options include house salad, raita & chutney and naan

Choose 3: Butter chicken Chicken tikka masala Chana masala Aloo gobi Shahi paneer Dal makhani

Rice: Vegetable biryani Jasmine rice Basmati rice



ASIAN OPTIONS

Appetizers

Each tray includes 50 pieces

Chicken satay	\$75
Beef satay	\$85
Potstickers	\$70
Egg rolls	\$75
Spring rolls	\$75
Sesame seared tuna on won-ton chips	market price
with wasabi aoli, micro greens & garlic soy	

Blue fin tuna

Dinner Buffet Options

Beef Rendang Schezwan shrimp Schezwan chicken Curried coconut shrimp Curried coconut chicken Orange shrimp Orange chicken Broccoli beef Korean short ribs (bbq or braised) Sesame beef Sesame shrimp Sesame chicken Mongolian beef Pancit Teriyaki beef Teriyaki chicken Teriyaki salmon

Kung Pao chicken Sweet & sour shrimp Sweet & sour chicken Shoyu chicken Beef bulgogi Lemon chicken katsu Garlic fried rice White rice Chow main Wok charred vegetables

market price



DESSERT SELECTIONS

Dessert Platters Each tray includes 50 pieces

Fresh baked cookies - \$60 Traditional bread pudding - \$55 Seasonal berry crisp - \$120 Assorted dessert bars - \$150 Assorted petit fours - \$120

Other Options

Assorted pies Assorted cakes Cheesecake with fresh fruit compote

Cake Cutting/ Serving

Outside sweets & cakes are allowed. Elkhorn plated and served - \$1 Serve it yourself with your own plates & cutlery - No charge



FOR THE KIDS

Children's Meals - \$12

Children 4 - 12 years of age. Includes a fruit cup & juice box.

Chicken strips & french fries Mini corn dogs & french fries Sliders & french fries



BEVERAGE SERVICES

Apple cider toast	\$2
Champagne toast	\$3
BYO Champagne or cider (toast)	\$1
Unlimited fountain sodas	\$2
Bottomless mimosa bar	\$12
Coffee/ hot tea/ hot chocolate	\$2
Corkage (per 750ml)	\$10

FACILITY FEES

Includes: 6 hour room rental, tables, chairs, standard linen (table cover & napkin), servers (buffet service), stemware, silverware, plates, set-up, clean-up, water & iced tea & on-site coordinator.

Formal Dining Room

Up to 60 guests - \$600

Garden Room (with dance floor)

Up to 100 guests - \$1200 Up to 150 guests - \$1500

Fairway Room (with convenient access to parking lot)

Up to 100 guests - \$1200 Up to 150 guests - \$1500

Full Banquet Hall (access to parking & garden area)

Up to 150 guests - \$2000 Up to 200 guests - \$2300 Up to 250 guests - \$2500 Up to 300 guests - \$3000

Outdoor Wedding Ceremony Site (16th Fairway or Driving Range)

Up to 100 guests (including arch and pillars) - \$1000 Chair rental (every guest over 100) - \$3

Ask about discounted days. A reduced rate is offered on ceremony & reception packages.





STAFFING

Security - \$25 per hour

1 security guard is required for every 100 guests

Bartender - \$20 per hour

1 bartender for every 100 guests Bartender fee is waived with a \$500 (minimum) hosted bar

Servers - \$20 per hour

1 server for every 15 guests - plated service 1 server for every 40 guests - buffet (included with facility fee)

RENTALS & ADDITIONAL SERVICES

Digital Photo Booth with Backdrop & Props	\$400
TVs (2 available - wireless sync)	\$50
Projector	\$50
Projector Screen (120 inch)	\$50
Microphone (handheld or lapel)	\$25
Portable Bluetooth Sound System with Microphone	\$50
Uplights (8 lights)	\$75
Pipe & Drape Backdrop (8ft x 10 ft)	\$75
Pipe & Drape Backdrop (12ft x 20ft)	\$300
Premium Table Linens (full length)	\$8
Chair Covers	\$2.50
Outdoor Ceremony Chairs	\$3
Stage (4 pieces)	\$200
Podium	\$25
Wedding Arch & Pillars	\$150







IMPORTANT NOTES

Deposit & Reservation

To guarantee the event time and date, a nonrefundable deposit of half the facility fees must be made and the terms & conditions (contract) are agreed to and signed.

Tax & Service Charge

All pricing is subject to a 20% service charge & current sales tax unless specified.

Credit Card Convenience Fee

All credit/ debit card payments are subject to a 3% fee.

Event & Bar Timing

All events must end before Midnight.

The bar closes one hour before the event is scheduled to end.

All parties (including vendors) must be out of the premises by the contracted time.

Outside Food & Beverage

No outside food or beverage is allowed on the premises. We will allow celebratory cakes & sweets to be brought in with prior notice.

Early Set Up

We allocate one hour of set up/ decorating time prior to the scheduled start of your event free of charge. If you require additional time, a fee of \$100 will be added to your event total. Set up times must be scheduled one week in advance and occur during regular business hours.

