## BANQUETS \& <br> SPECIAL EVENTS <br> 

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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

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<br>Alfredo<br>Pesto<br>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 <br> Tri Tip \& Chicken - \$26

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

## 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: $\quad$ 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
market price
Dinner Buffet Options

| Beef Rendang | Sesame beef | Kung Pao chicken |
| :--- | :--- | :--- |
| Schezwan shrimp | Sesame shrimp | Sweet \& sour shrimp |
| Schezwan chicken | Sesame chicken | Sweet \& sour chicken |
| Curried coconut shrimp | Mongolian beef | Shoyu chicken |
| Curried coconut chicken | Pancit | Beef bulgogi |
| Orange shrimp | Teriyaki beef | Lemon chicken katsu |
| Orange chicken | Teriyaki chicken | Garlic fried rice |
| Broccoli beef | Teriyaki salmon | White rice |
| Korean short ribs |  | Chow main |
| (bbq or braised) |  | Wok charred vegetables |

# 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

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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.

## RENTALS \& ADDITIONAL SERVICES

Digital Photo Booth with Backdrop \& Props

\$400

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

