


Los Gatos Lodge



Holiday Menus

50 Los Gatos – Saratoga Road, Los Gatos, CA 95032

 408.354.3300

www.losgatoslodge.com

BANQUET & CONFERENCE ROOMS

We can accommodate groups of up to 200

El Gato Room

1800 sq ft. 40' x 45'
150 Theater, 46 Conference
60 U-Shape, 70 Classroom
120 Banquet Rounds (110 w/ dance floor)

Garden Room

1225 sq. ft. 35' x 35'
90 Theater, 30 Conference
35 U-Shape, 40 Classroom
70 Banquet Rounds (60 w/dance floor)

Gardenside Patio

Our covered patio is available until 10:00 pm
April through September
150 Theater, 150 Classroom, 100 Conference
200 Banquet Rounds

Saratoga Room

525 sq ft. 21' x 25'
48 Theater, 18 Conference
20 U-Shape, 27 Classroom
40 Banquet Rounds

De Anza Room

1242 sq ft. 23' x 54'
100 Theater, 40 Conference, 42 U-Shape
45 Classroom, 80 Banquet Rounds

Vasona Room

378 sq ft. 14' x 27'
25 Theater, 18 Conference, 21 U-Shape
15 Classroom, 30 Banquet Rounds

HORS D'OEUVRES

Cold

Assortment of Domestic & Imported Cheeses with Crackers

\$75.00 serves 25 \$140.00 serves 50

Sliced Fresh Fruit Tray

\$75.00 serves 25 \$140.00 serves 50

Deviled Eggs

\$75.00 priced per 50 pieces

Assorted Finger Sandwiches: Chicken and Tuna

\$100.00 priced per 50 pieces

Chilled Vegetable Tray

Served with Bleu Cheese Dip

\$75.00 serves 25 \$140.00 Serves 50

Assorted Canapés

\$115.00 priced per 50 pieces

Smoked Salmon Pinwheel Rolls

\$145.00 priced per 50 pieces

Assorted Crostini

\$135.00 priced per 50 pieces

Hot

Teriyaki Beef or Chicken Skewers

\$165.00 per tray priced per 50 pieces

Spanakopita Filled with Spinach & Feta Cheese

\$145.00 per tray priced per 50 pieces

Buffalo Wings & Bleu Cheese Dip

\$145.00 per tray priced per 50 pieces

Coconut Breaded Shrimp

\$155.00 priced per 50 pieces

Swedish Meatballs & Sauce

\$145.00 per tray

Artichoke and Spinach Dip

\$135.00 per tray

Breaded Calamari

\$150 per tray

Mushrooms Caps Stuffed with Crab Meat

\$150.00 per tray priced per 50 pieces

Mozzarella Sticks or Breaded Zucchini

Served with Homemade Marinara Sauce and Ranch Dip

\$135.00 per tray priced per 60 pieces

All prices are subject to change without notice.
All Food and Beverage prices are subject to 20% Service Charge and applicable Sales Tax.

HOLIDAY LUNCH ENTREES

All Entrees are served with Salad, Fresh Sautéed Vegetables, Rolls, and Coffee & Tea

Prime Rib

\$20.95 per person

Served with Horseradish and Scalloped Potatoes

Baked Ham

\$17.95 per person

Served with Candied Yams

Roast Top Sirloin of Beef

\$18.95 per person

Tender, Roasted Sirloin, Au Jus
Served with Scalloped Potatoes

Stuffed Pork Loin

\$17.95 per person

Prosciutto, Mushroom, Spinach and Provolone
Cheese

Baked Turkey

\$18.95 per person (20 Guest Minimum)

Served with Stuffing, Mashed Potatoes and
Cranberry Sauce

Grilled Chicken Breast

\$17.95 per person

Choice of the following sauces,
select one: Lemon Garlic, Piccata, Marsala,
Sauté Sec, Monterey, or Teriyaki
Served with Rice Pilaf

Broiled Salmon

\$18.95 per person

Choice of the following sauces,
select one: Hollandaise or Lemon Butter
Served with Rice Pilaf

Homemade Baked Lasagna

\$16.95 per person (20 Guest Minimum)

Your choice of traditional Meat Lasagna or
Vegetarian Style Lasagna
Served with Garlic Bread

Asiago Cheese & Garlic Raviolis

\$15.95 per person

Delectable mini raviolis filled with Asiago
Cheese and Garlic Topped with your choice of
the following sauces, select one:
Alfredo, Marinara or Pesto
Served with Garlic Bread

Pasta Primavera

\$15.95 per person

The perfect vegetarian selection! Fresh Sautéed
Vegetables over a generous portion of
Fettuccine Topped with your choice of the
following sauces, select one:
Alfredo or Tomato Basil
Served with Garlic Bread

HOT HOLIDAY LUNCHEON BUFFET

Buffets include Coffee & Tea

\$25.95 per person (30 Guest Minimum)

Baked Turkey with Cranberry Sauce, Roast Top Sirloin of Beef, Tossed Green Salad, Pasta Salad,
Candied Yams, Stuffing, Mashed Potatoes, Rolls Sliced Fresh Fruit, Chef's Choice of Homemade Soup
and Pumpkin Pie with Whipped Cream

All prices are subject to change without notice.

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HOLIDAY DINNER ENTREES

All Entrees are served with Salad, Fresh Sautéed Vegetables,
Choice of Potatoes, Rice Pilaf or Pasta, Fresh Bread, Coffee & Tea

Filet Mignon

\$34.95 per person
Served with Au Jus

Durham Prime Ribs of Beef

\$32.95 per person
Served with Horseradish

New York Steak

\$32.95 per person
12 ounce, close trim, USDA Choice steak

Roast Top Sirloin of Beef

\$27.95 per person
Roasted Tender Sirloin, Au Jus

Baked Turkey

\$21.95 per person (20 Guest Minimum)
Served with Stuffing, Mashed Potatoes, and Cranberry
Sauce

Grilled Chicken Breast

\$23.95 per person
Choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey,
or Teriyaki
Served with Rice Pilaf

Petit Chicken Breast & Gulf Prawn Scampi

\$27.95 per person
Choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey,
or Teriyaki

Asiago Cheese & Garlic Raviolis

\$19.00 per person
Delectable Mini Raviolis filled with Asiago Cheese and
Garlic Topped with your choice of the following
sauces,
select one: Alfredo, Marinara or Pesto
Served with Garlic Bread

Pasta Primavera

\$19.00 per person
The perfect Vegetarian selection! Fresh Sautéed Vegetables
over a generous portion of Fettuccine topped with your choice of the following sauces,
select one: Alfredo or Tomato Basil
Served with Garlic Bread

Steak & Lobster

Market Price (50 Guest Minimum)

Baked Ham

\$23.95 per person
Served with Candied Yams

Rack of Lamb

\$33.95 per person
Served with Mint Jelly

Stuffed Porkloin

\$28.95 per person
Filled with Prosciutto, Spinach, and Cheese

Petit Filet & Gulf Prawn Scampi

\$34.00 per person
Filet served with Au Jus and French Fried Onions,
prepared medium-rare, Scampi Sautéed in a Garlic
Butter and White Wine Sauce

Broiled Salmon

\$25.95 per person
Choice of Hollandaise sauce or Lemon Butter (Select
one)
Served with Rice Pilaf

Broiled Alaskan Halibut

\$29.95 per person
Served with tartar sauce and lemon

Fettuccine Alfredo

\$19.00 per person
Parmesan Cheese and Cream
Add Chicken or Bay Shrimp
\$20.50 per person

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All Food and Beverage prices are subject to 20% Service Charge and applicable Sales Tax.

HOLIDAY DINNER BUFFETS

Buffets include Fresh Bread, Coffee & Tea

Deluxe Holiday Dinner Buffet

\$35.00 per person (50 Guest Minimum)

Roast Top Sirloin of Beef, Baked Turkey with Cranberry Sauce, Seafood Marseilles, Asiago Cheese and Garlic Raviolis in Pesto Sauce, Sliced Fresh Fruit, Domestic & Imported Cheese Board with Crackers, Tossed Green Salad, Pasta Salad, Stuffing, Mashed Potatoes, Candied Yams, Green Bean Casserole, Dutch Apple Pie

Supreme Holiday Dinner Buffet

\$45.00 per person (75 Guest Minimum)

Durham Prime Ribs of Beef with carving station, Baked Ham, Baked Turkey with Cranberry Sauce, Pasta Primavera in Tomato Basil Sauce, Sliced Fresh Fruit, Domestic & Imported Cheese Board with Crackers, Tossed Green Salad, Seafood Salad, Stuffing, Mashed Potatoes, Candied Yams, Green Bean Casserole, Pumpkin Pie with Whipped Cream

HOLIDAY DESSERTS

Cannoli

\$6.50 per person

Crème De Caramel

(maximum of 30 people)
\$5.75 per person

Fresh Berry Shortcake (Seasonal)

\$5.75 per person

Amaretto Mouse Cake

\$5.75 per person

Peach Melba

\$5.75 per person

Carrot Cake

\$5.25 per person

New York Cheesecake

Topped with Strawberries
\$5.75 per person

Chocolate or Vanilla Mousse

Served in a Champagne Glass with a Wafer
\$4.75 per person

Tiramisu

\$5.75 per person

Vanilla or Chocolate Ice Cream

\$4.25 per person

Chocolate Silk Torte

\$5.75 per person

Sherbet

\$4.25 per person

Pumpkin Pie with Whipped Cream

Available November & December Only
\$5.50 per person

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IMPORTANT INFORMATION FOR MEETINGS & EVENTS

MENU SELECTION

Should be submitted to the Sales Office at least two weeks in advance, otherwise items cannot be guaranteed. Holiday Parties and Wedding Receptions must submit menu selections one month prior to the event.

FOOD & BEVERAGE

Current prices are indicated on the enclosed menus and are subject to change. Gourmet and theme menus are available on request. **No food or beverage (alcohol or otherwise) from outside sources are permitted to be brought into meeting facilities by guests or attendees. Leftover food will not be released to guests or attendees.**

LIVE ENTERTAINMENT

Live bands or DJs that play outdoors will have their volume set and monitored by hotel management. City ordinance requires that all outdoor parties end at 10:00 pm.

SALES TAX & SERVICE CHARGE

20% Service Charge and prevailing Sales Tax will be applied to all food and beverage.

ATTENDANCE GUARANTEE

In arranging for private functions, the expected attendance and minimum guaranteed attendance must be specified at the time of contract signing. For functions with food and beverage, the definite attendance must be specified **seven days in advance**. The definite attendance number you provide will be considered a minimum guarantee, NOT subject to reduction, for which you will be charged, even if fewer guests attend. If the Sales Office is not advised seven days in advance, your last attendance figure will be considered as your guarantee and charges will be made accordingly. **A signed "Terms & Conditions" agreement along with a contract will be required to guarantee the function to be booked.**

SECURITY

The Los Gatos Lodge shall not assume responsibility for the damage or loss of any merchandise or articles left in the function room prior to or following the banquet(s) or meeting(s). Outside security may be required at the discretion of the Los Gatos Lodge. Guest will be charged for such service.

DECORATIONS/LINENS

The Los Gatos Lodge will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any other substance, unless approval is given by the General Manager. Please check with the Sales Office for available linen colors.

PAYMENT/ DEPOSITS

A non-refundable deposit will be required at the time of your confirmed reservation. A Credit Card Authorization form shall be completed to guarantee all event charges. **Payment shall be made 5 days in advance of the function. All new charges accumulated at time of function shall be paid at the end of the function.**

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