



VIC STEWART'S BANQUET INFORMATION

vicstewartsbanquets@gmail.com

Beverages

The banquet menu prices include coffee and hot tea only. All other beverages such as soft drinks, iced tea, wine, beer and cocktails will be additional charges.

Children's Menu

-Chicken Tenders and Fries \$14.50

-Two Sliders and Fries \$12.50

-Kid's Butter Pasta \$15.00

-Kid's Penne Tomato Pasta \$16.50

**Please note: Children's menu items do not include a starter or dessert, but can be added on for a small charge.*

Vegetarian/Vegan Options or Dietary/Allergy Restrictions

We can accommodate vegan, vegetarian or guests with allergies upon prior notice.

Audio Visual Capabilities

The John Muir Room contains a pull down screen for an audio visual presentation which can be used for a \$25 fee. Please note that we do not have a projector on site. All hook ups, projector, laptop etc must be provided by the host.

Outside Wine

Outside wine or champagne is welcome at our restaurant. We have a corkage fee of \$20 per standard size bottle (750ml). We also offer a one for one promotion within the restaurant: We will waive the corkage fee for every one of your bottles that you match with the purchase of one of ours.

Cakes

If you choose to provide an outside cake to serve, there will be a \$1.50 charge per person. We will gladly cut, plate and serve it to your guests. Please note that this fee will still apply if you decide to cut the cake yourself.

Decorations

Decorations are welcome however; we do not allow confetti, glitter, fabric paint or anything that requires tacking or stapling onto the walls. **Should this occur, a \$100 cleaning fee will be charged.** All décor must be approved by the Banquet Coordinator and a decorating time must be scheduled. Furthermore, should any of the restaurant supplies be damaged or go missing, you will be charged in accordance to the value of replacing of such items.

Items to remember:

-All information such as: menu choice, final head count/entrée counts, appetizer selections, beverages hosted, and any special/dietary requests must be received 1 week prior to your event.

-Parties of 30 or more are required to pre-order their entrees. This pre-order will ensure the order of all necessary food items and will assist with the timeliness of service. This pre-order will be due on the same date as the final head count or 1 week prior to the event. Please note that all of our banquet steaks are prepared on a medium-rare to medium scale. If you have a special request, please speak with the Banquet Coordinator.

-Due to a high volume of events, **all parties in December are required to pre-order their entrees** 1 week in advance.



Dining Room Information

Wine Room

**Seats 15 to 20 Guests
Minimum 15
Outdoor Patio Access
Evening: \$200 Room Fee*

John Muir Room

**Seats 20 to 32 Guests
Minimum 20
Outdoor Corridor Access
Pull Down Screen Available
Evening: \$250 Room Fee*

Courtyard

**Seats 30 to 45 Guests
Minimum 30
Fire pit Seating
Evening: \$350 Room Fee*

Fireside Room

**Seats 35-55 Guests
Minimum 35
Fireplace Seating
Outdoor Patio Access
Evening: \$400 Room Fee*

Outdoor Patio

**Seats 20-40 Guests
Minimum 20
Evening: \$150 Room Fee*

Stationed Hors d'oeuvres

20 pieces per platter

Coconut Prawns

Coconut crusted tiger prawns served with a sweet chili sauce \$70

Petite Crab Cakes

Served with a Cajun remoulade \$70

Baked Brie en Croute

Served with crostinis and a honey, pecan and dried cherry compote \$60

Jumbo Prawn Cocktail

With a spicy cocktail sauce \$60

Antipasto

Prosciutto, red peppers, mozzarella, artichoke hearts, olives and roasted garlic \$55

Crispy Calamari

Served with a zesty remoulade \$55

Fruit & Cheese Assortment

A selection of cheeses served with assorted crackers and fruit \$55

Seared Ahi Tuna

Lightly seared and served atop thinly sliced cucumber with soy sauce \$70

Pacific Oysters

Served with champagne mignonette ...market price

Cucumber Cups

With smoked salmon and a dill cream sauce \$40

Meatballs

Ground filet, pork and veal in a creamy mushroom sauce \$40

Pastry-Wrapped Sausages

Chicken-apple sausage in puff pastry, served with a mustard dipping sauce \$40

Pork Potstickers

Served with a soy glaze \$40

Bruschetta

Fresh basil, diced tomatoes and house made mozzarella \$35

Caprese Skewers

Cherry tomatoes, house made mozzarella and basil \$35

Prosciutto and Melon

Seasonal melon wrapped with prosciutto \$35

Vegetable Assortment

Crisp vegetable crudités served with a creamy ranch dipping sauce \$35

Fruit Skewers

A selection of fresh seasonal fruits including berries and slices of melon \$35

Teriyaki Beef Satay

Marinated in a sweet ginger glaze and grilled on a skewer \$50

Dinner / \$68 per person

***15 guest minimum**

Does not include 20% gratuity & 8.75% sales tax

Wedge Salad

Crisp iceberg lettuce topped with house made ranch dressing, tomatoes and red onion

or

Mix Greens Salad

Champagne vinaigrette, with cherry tomatoes, mushrooms and cucumbers

Choice of Entrée...

Vic's Prime Rib

Slow-roasted with a Horseradish, Dijon mustard & cracked pepper crust served with house made au jus, mashed potatoes, creamed spinach and Yorkshire Pudding

Grilled Salmon & Coconut Prawns

With a sesame teriyaki glaze, served with wild rice and asparagus

Sierra Nevada Peppercorn Steak

Sliced New York strip, served with a cracked black pepper & roasted garlic puree as well as, a brandied demi-glace and mashed potatoes

Chicken Saltimbocca

Pan-seared airline chicken with prosciutto, mozzarella and Marsala sauce, served with broccoli and scalloped potatoes

Dessert

Tiramisu

**All steaks will be prepared medium-rare to medium.*

Dinner / \$58 per person

***15 guest minimum**

Does not include 20% gratuity & 8.75% sales tax

Mix Greens Salad

Champagne vinaigrette, with cherry tomatoes, mushrooms and cucumbers

Choice of Entrée...

New York Strip Steak

Boneless New York Strip served over a mushroom sauce and topped with a bleu cheese sauce, served with mashed potatoes

Grilled Salmon

With a lemon-caper butter sauce, served with rice pilaf and seasonal vegetables

Chicken Picatta

Pan-seared chicken breast with capers and picatta sauce served with mashed potatoes and broccoli

Linguine Stroganoff

Tender tips of filet mignon with sautéed onions and chili flakes, served in a brandied cream mushroom sauce

Dessert

Cheesecake

**All steaks will be prepared medium-rare to medium.*