

Venue • Catering • Event Planning



SARATOGA FOOTHILL CLUB

MEMORIAL RECEPTIONS | CELEBRATIONS OF LIFE

~~ Venue Rental + Catering Information ~~

Catering By:

Gunther's
Restaurant & Catering
Serving the Bay Area Since 1971



www.guntherscatering.com

20399 Park Place – Saratoga, CA 95070
Steve Meyberg – Events & Catering Manager
408.838.3485
saratogafoothillclubevents@gmail.com
www.saratogafoothillclub.com



Venue Rental Information

- Available year-round for weddings, corporate events, community meetings, and social gatherings
 - Air Conditioned / Heated for Comfort
 - Indoor dining for up to 150 guests
- Beautifully landscaped and manicured courtyard for ceremonies and cocktail hours
 - Full-service catering and event planning by GUNTHER'S CATERING
 - Beer | Wine | Liquor service: Full packages or BYO
 - Includes Tables and Chairs
 - Complete setup & breakdown | Janitorial
 - On-site venue manager
- **Pricing Includes 2 Hour Setup | Up to 4 Hour Reception Time | 1 Hour Cleanup**

Venue Rental Pricing – When Gunther's is Catering

Friday: 2250.00

Saturday: 3000.00

Sunday: 2750.00

Monday - Thursday: 300.00/ hr. (Minimum 4 Hours)

Holidays (Non-Saturdays) Subject to Sunday Pricing

Catering Not Included in Rental Pricing

OUTSIDE CATERING PERMITTED

MUST BE APPROVED BY EVENT MANAGER

- There is an additional 1500.00 fee for outside catering
- This fee includes: Venue manager, setup of Club tables + chairs, and janitorial
- Outside caterer MUST provide: CURRENT Business license, health certificate, Liability insurance, workers' comp insurance

100.00 Parking Fee for Church Lot Across the Street

\$1000.00 **Refundable** Damage / Security Deposit Required

****Venue Requires a One Day Renter's Insurance Policy****

Please ask Event Manager for More Details



Thank you for your interest in the Saratoga Foothill Club. Many of life's changes can be sweet, but there are also those difficult, inevitable times. While we all come from many different walks of life, many share the need for comfort and community when the time comes to say goodbye to our loved ones. Gunther's Catering is pleased to be partnered with the Saratoga Foothill Club to bring you a venue where your family and friends can gather to celebrate and honor the people that now live in our memories. During this difficult time, there are many details to attend to. We specialize in last minute event planning. Let our professional, caring service team take some of this burden from you by offering a comfortable venue and a delicious meal for those coming to pay tribute. The following pages contain just a small sample of pre-fixed menus for your convenience. Custom packages are also available. Please do not hesitate to reach out to see how we can help.

All Catering Packages are Freshly Prepared and Include the Following Amenities & Services

- Locally Owned and Family Operated Catering Business Established in 1971
- Professional | Caring on Sight Catering Staff to Serve Your Family and Guests
 - Complete Setup and Service from Start to Finish
 - Bountiful Buffet Options
 - Vegetarian Options with All packages
 - Bud Vase Centerpiece
 - Linen Tablecloths
 - Hot and Cold Beverages Included
 - China Plates for Buffet
 - Serveware as Needed
 - Leftover Food is Packaged for the Family to Take Home
 - Port to Port Travel
 - Cleanup of Reception Site

**20% PRODUCTION FEE & SALES TAX ADDED TO ALL ORDERS
GRATUITY NOT INCLUDED: TIP IS AT CLIENT'S DISCRETION**

APPETIZERS

SAMPLE HORS D' OEUVRE RECEPTION

- Jumbo Chilled Prawns w/ Caper Cocktail Sauce
- Housemade Crostini w/ Olive Tapenade & Bruschetta Classica <vegan>
- Mini Chicken Cordon Bleu
- California & European Sliced Cheese Platter w/ Assorted Crackers <Vegetarian>
- Sicilian Style Herb & Citrus Marinated Chicken Skewers <GF>
- Brazilian Beef Skewers w/ Onions, Poblano Chile & Red Bell Pepper
- Cocktail Style Meatballs

Dessert

- Fresh Seasonal Fruit Platter
- Gunther's Fresh Baked Chocolate Chip Cookies
- Meyer Lemon Bars

Beverages

- Fresh Squeezed Lemonade
- Fresh Brewed Iced Tea
- Infused Water
- Coffee & Hot Tea Station

Includes: Condiments, Cups, and Napkins

Price

50 Guests:	3995.00
75 Guests:	4995.00
100 Guests:	5995.00
125 Guests:	7995.00

BYOB Bar Service

You Provide Your Own bar Beverages - We'll Serve!

Disposable Glassware, Ice, Garnish, and Barware

- Bar Setup Including Linens
- Exercise of Liquor License & Liability Insurance
- Professional | Certified Bartender

Price:

Based on a Minimum Guarantee of 50 Guests

15.00 per guest

COMPLETE BAR PACKAGES w/ BEVERAGES AVAILABLE FOR PURCHASE

20% Production Fee + Sales Tax Added to All Orders. Gratuity is not included nor expected, but always greatly appreciated by Your Service Team

LIGHTER FARE MENU

OPTION 1: Italian Buffet

- Herb & Citrus Marinated Roasted Boneless Chicken
- Baked Mac -n- Cheese
- Baked Penne w/ Housemade Marinara
- Locally Made Grilled Italian w/ Sausage & Peppers
- Classic Caesar Salad
- Fresh Fruit Salad
- Fresh Baked Curacao Rolls & Butter

OPTION 2: Barbecue

- BBQ Chicken: Marinated and Basted in Our Housemade Sauce
- Baked Mac -n- Cheese (vegetarian)
- Pulled BBQ Pork
- Sauteed Cut Corn
- Cole Slaw | Fresh Fruit Salad
- Garlic French Bread

OPTION 3: Cold Buffet

- Deli Meat & Cheese Platters
Roasted Turkey Breast, House Made Roast Beef, Italian Salami, Smoked Ham, Pastrami, Swiss, and Medium Cheddar Cheese
- Pasta Bianca Salad | Classic Potato Salad | Fresh Cut Fruit Salad | Four Bean Salad
- Relish (Antipasto) Platter
- Assorted Sliced Breads & Slider Rolls
- Mustard and Mayonnaise | Lettuce & Tomato Platter

Dessert Included w/ All Lighter Fare Options

- Gunther's Fresh Baked Chocolate Chip Cookies | Meyer Lemon Bars | Chewy Fudge Brownies

Beverages

- Fresh Squeezed Lemonade
- Fresh Brewed Iced Tea
- Infused Water
- Coffee & Hot Tea Station

Includes: Condiments, Cups, and Napkins

Price

50 Guests: 4995.00

75 Guests: 6495.00

100 Guests: 7995.00

125 Guests: 9495.00

20% Production Fee + Sales Tax Added to All Orders. Gratuity is not included nor expected, but always greatly appreciated by Your Service Team

FULL FARE MENU

OPTION A:

- USDA Choice Angus Tri Tips of Beef Carved in Mushroom - Cabernet Wine Sauce
- Filet of Chicken Piccata
- Baked Penne Marinara <vegetarian>
- Roasted New Potatoes
- Fresh Cut Roasted Garden Vegetable Medley
- Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings
- Fresh Baked Rolls & Butter

OPTION B:

- Fresh Baked Atlantic Salmon Filets w/ Tropical Salsa
- Baked Polenta Napoleon <vegetarian>
- Filet of Chicken Marsala
- Rice Pilaf
- Fresh Cut Roasted Garden Vegetable Medley
- Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings
- Fresh Baked Rolls & Butter

Dessert Included w/ Full Fare Options

- Gunther's Fresh Baked Chocolate Chip Cookies | Meyer Lemon Bars | Chewy Fudge Brownies

Beverages

- Fresh Squeezed Lemonade
- Fresh Brewed Iced Tea
- Infused Water
- Coffee & Hot Tea Station

Includes: Condiments, Cups, and Napkins

Price:

50 Guests: 4995.00

75 Guests: 6995.00

100 Guests: 8995.00

125 Guests: 10995.00

20% Production Fee + Sales Tax Added to All Orders. Gratuity is not included nor expected, but always greatly appreciated by Your Service Team