



Special Events Guide





Epicurean Group is a Food Service Management Company and is dedicated to sustainable dining. We specialize in corporate and campus restaurants, fine arts and distinctive community dining. We are known for are exceptional catering services for discerning customers. Our artisan approach and sustainable practices support local, organic farms, and ranches and the sustainable seafood model of the Monterey Bay Aquarium.

Epicurean Group in conjunction with your Special Events work together to provide beautiful unique special events.

We look forward to working with you to create wonderful memories, flawless events filled with exceptional foods.

Levels of Service

Several options are available for any catered event: drop-off compostable cold service buffet, compostable hot service buffet, china buffet service or sit-down plated service. All these service levels are available for: buffet meal options, special luncheons, dinners or conferences.

Silver Level Service: *Drop-off Compostable Cold Service Packages*

This service is designed for our staff to drop off and set up the buffets and then pick them up after your event is over. Events that do not require attendants are subject to a 20% service charge.

Compostable hot or cold service buffet.

This service is designed for basic hot or cold lunch or dinner buffet service. Chafing dish and buffet set up will be picked up after your event is over. Events with 30 or more guests will require an attendant to set up and remain for replenishment of the buffet during the event and will be billed accordingly.

Gold Level Service: *China Buffet Service*

Service includes the rental of china plates, glasses and utensils. Chafing dish and buffet will be set up with an in-house linen, replenished as needed and picked up after your event is over. Events with 20 or more guests will require additional attendants to set up the event and will be billed accordingly.

Platinum Level Service: *Sit-down Plated Service*

Service includes the rental of china plates, glasses, utensils and cloth napkins. Additional linens will be billed as outlined under the linens section. Each multiple of 20 people will require an additional attendant, with a minimum of one attendant per event. Special VIP events will require additional service, to be determined when booking your event.





DINNER BUFFET

Brentwood Farm Corn Chowder

Organic Locally Grown Greens with Candied Pecans and Grapes

House Made Champagne Vinaigrette Dressing

Grilled Mediterranean Bread Salad

Toy Box Tomatoes and Sweet Basil with Kalamata Olives Topped
with Redwood Hill Artisan Made Feta Cheese

Mary's Ranch Natural Chicken Breast with
Artichoke Heart and Sundried Tomato Ragout

Bassian Farm Grilled Marinated Flat Iron Steak House Made Chimichurri

Cowgirl Cheese and Delta Queen Yukon Gold Mashed Potatoes

Organic Locally Grown Seasonal Vegetables

House Made Bread Pudding with House Made Caramel and Sea Salt

Local Artisan Baked Seasonal Fruit Tartlets

Peerless Organic Fair-Trade Regular and Decaf Coffees

Assorted Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade





ALL SPECIAL EVENTS PACKAGES INCLUDE

Cocktail Reception Highboy Tables with Floor Length White Linen

White Floor Length Linen with White Table Napkins

Selection of Three Passed Hors D'oeuvres

Three Course Dinner Prepared by our Award-Winning Culinary Team

One Hour Hosted Wine Reception

Optional Champagne Toast with Dinner Service

Optional Cake Cutting

Menu Costs Starting from - \$125 per/person

ADDITIONAL OPTIONS • PRICING TO BE QUOTED BY EVENT COORDINATOR

Floral Arrangements

Chair Covers

Colored Linens

Additional Hors D'oeuvres and Displays

Hosted All Brands Bar

Dance Floor





SPECIAL EVENTS PACKAGE MENU

Hors D'oeuvres

Choice of Three

Crab Stuffed Grilled Artichoke

Tuscan Chicken Salad Crostini

Smoked Salmon Roulade

Minted Watermelon and Feta

Prosciutto Wrapped Asparagus Boursin Steamed Artichoke Heart with Mustard Aioli

Ahi Tartare

Special events package menu prices are per person and are subject to 20% taxable service charge and local sales tax





SPECIAL EVENTS PACKAGE MENU

PLATED SALAD

Choose One

MOUNT TAMALPIAS SALAD

Organic Locally Grown Mixed Salad Greens

Candied Pecans with Point Reyes Crumbled Bleu Cheese and Grapes

House Made Italian Vinaigrette

CLASSIC CAESAR

Organic Locally Grown Mixed Hearts of Romaine Fresh Grated Parmesan with House Made Garlic Croutons

House Made Caesar Vinaigrette

CHOPHOUSE WEDGE

Organic Locally Grown Mix Baby Iceberg Wedge Applewood Smoked Bacon with Point Reyes Crumbled Bleu Cheese

Toy Box Tomatoes





SPECIAL EVENTS PACKAGE MENU

PLATED ENTREES

CHICKEN PICATTA

Mary's Ranch Free Range Chicken Breast
Sun Dried Tomato and Artichoke Heart Sauce
Delta Queen Yukon Gold Mashed Potatoes Organic
Locally Grown Seasonal Vegetables

ROSEMARY CHICKEN

Mary's Ranch Free Range Airline Chicken White
Balsamic and Rosemary Sauce
Delta Queen Roasted Fingerling Potatoes
Organic Locally Grown Seasonal Vegetables

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SPECIAL EVENTS PACKAGE MENU

PLATED ENTREES

PEPPERED SALMON BEEF FILET

Wild Russian River Chinook Salmon Fillet, Roasted Cherry Tomato, Garlic and White Wine Sauce

Organic Brown Rice

Organic Locally Grown Seasonal Vegetables

FILET

Bassian Farm Ranch Filet Mignon

Truffle Butter with Cabernet Sauvignon Demi Glaze

Delta Queen Roasted Fingerling Potatoes

Organic Locally Grown Seasonal Vegetables

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SPECIAL EVENTS PACKAGE MENU

PLATED ENTREES

POINT REYES COAST SURF AND TURF

Mary's Ranch Grilled Marinated Chicken Breast

Locally Harvested Day Boat Scallops

Lemon Caper Butter Sauce

Herbed Soft Polenta

Organic Locally Grown Seasonal Vegetables

MUSTARD CRUSTED PORK LOIN

Hobbs Farm Mustard Seed Crusted Pork Loin Medallions

Wild Mushroom Risotto with Cardamom

Organic Locally Grown Seasonal Vegetables

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SPECIAL EVENTS PACKAGE MENU

PLATED ENTREES

SPLIT ENTREES

We request that all menu selections be the same for all guests in attendance.

We will be happy to offer split entrees for a minimum of 10 guests per entrée limited to two entrees.

A definite count of entrees is due seven days prior to the event.

ENTRÉE CARDS

The client must provide entrée cards.

The higher priced entrée will be the price for both entrees.

DIETARY OPTIONS

Vegetarian, Vegan, Gluten Free and Dairy options are always available regardless of the group size.

Special dietary needs must be given seven days prior to the event.

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SPECIAL EVENTS PACKAGE MENU

PLATED DESSERT

Choose One

Seasonal Fresh Fruit Tart with Mint Raspberry Coulis

New York Style Cheesecake with Strawberry Coulis

Chocolate Mousse Cake with White Chocolate Sauce

Classic Strawberry Shortcake

Almandine, Meyer Lemon and Apple Tartlet Trio

Chef's Selection of Assorted Petit Fours

BEVERAGE SERVICE

Peerless Organic Fair-Trade Regular and Decaf Coffee

Assorted Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade

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SPECIAL EVENTS PACKAGE MENU

DELUXE SPECIAL EVENTS BUFFET

Bay Shrimp and Artichoke Salad with House Made Pepper Vinaigrette

Classic Caesar Salad

Oven Roasted Vegetable Salad with Pesto and Virgin Olive Oil

Mary's Ranch Grilled Chicken Breast with Garlic and Shallots and Rosemary

Wild Russian River Chinook Salmon with Olive Caper and Tomato Relish

Pepper Crusted New York Strip Loin with Cabernet Truffle Sauce

Wild Mushroom Risotto with Cardamom

Delta Queen Roasted Baby Red Potatoes with Thyme and Sage

Organic Locally Grown Seasonal Vegetables

Seasonal Fresh Fruit Tart with Mint Raspberry Coulis

Chef's Selection of Assorted Petit Fours

Peerless Organic Fair-Trade Regular and Decaf Coffee

Assorted Numi Organic Fair-Trade Hot Teas

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ADDITIONAL EVENT INFORMATION

Thank you for selecting Richmond Country Club for your upcoming event. The printed menus are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific needs.

Menu prices are subject to change without notice. Any price fluctuation will be confirmed in advance by your event manager.

All menu prices are subject to a 20% taxable service charge and any applicable state and local taxes.

All food and beverage must be supplied by Richmond Club. Any exceptions must be approved in advance and subject to labor and/or corkage fees.

Final attendance must be confirmed seven (7) business days in advance or the expected number will be used. This number will be your guarantee and is not subject to reduction.

Setup for receptions and dinners begin two hours prior to the official start time of the event. Requests to set the event prior to this will be considered based on function space availability and will be subject to additional labor fees.

Special Events can be customized to create unique settings, from intimate seating for 40-80, to larger groups of 1200 or more, if event space allows.

We look forward to creating efficient beautiful spaces with you for each special event!





ADDITIONAL EVENT INFORMATION

MENU TASTING

Menu tastings are provided complimentary for social functions of 80 guests or more with a signed contract. We offer tastings Monday to Friday, between 2:00 pm and 4:00 pm. Two-week scheduling in advance is required. Limit 8 persons. Tasting is limited to salad and entrée items.

MENU SELECTION

The menu selection is to be submitted at least two weeks prior to the event date. All menu quotations are subject to change with appropriate notification.

SIGNAGE

Special Event/Training signage is available. We will work together with you on the placement and hanging of all banners and signs in advance.

Please provide us with your signage needs in advance to allow time for professional printing.

DECORATIONS

Arrangements for floral centerpieces, and event décor are available upon request.





ADDITIONAL EVENT INFORMATION

SETTLEMENT

50% deposit is required at the time of final booking each event and final payment is due per contract.

DAMAGE AND LOSS

Epicurean Group will not assume any responsibility for the damage or loss of any merchandise or articles left on campus before or after the function. Special arrangements can be made directly with the Event Manager.

REMOVAL OF FOOD AND BEVERAGE

Epicurean Group prohibits the removal of alcohol beverages from the premises, according to San Jose jurisdiction.

SECURITY

Campus services can arrange security services, as needed.

LIABILITY

Epicurean Group is not liable for its failure to perform any signed contract if such failure is due to acts of god, labor problems, including but not limited to strike, fire, flood, weather, earthquake, restrictions upon travel, food, beverage or supplies, or any other cause beyond its control or interfering with performance whether enumerated herein or not.

SHIPPING AND RECEIVING

Materials should not arrive more than 72 hours in advance of your event. All materials should be addressed with contact name, event name, and date of event, in advance with the Event Manager.





NOTES

