

Banquet and Catering Information

THANK YOU for your interest in Larkspur's Banquet and Catering services. To make sure you receive satisfactory service, we have listed some of our policies that you may have questions about during your planning process. Our goal at Larkspur is to make your event as memorable and pleasant as possible.

ROOM FEES & MINIMUMS

Sterling Room Maximum seating for 100 * Cocktails for 150

Minimum food sales required excluding alcohol * **Lunch \$350.00/Dinner \$700.00.**

For daytime events, room setup fee of **\$50.00** will be applied to the final bill. In the evening, a **\$100.00** room setup fee will be applied.

GUARANTEE & CANCELLATION

We ask that you please specify a guaranteed guest count at least two days prior to your special event to ensure the best possible service. Otherwise, the estimated guest count automatically becomes the guarantee. We will charge for the guarantee or the actual number served, whichever is greater. We will not guarantee pricing more than 90 days prior to your event. If event is cancelled within 30 days a cancellation fee of \$100.00 is applied. Please notify us of changes regarding your upcoming event so that we may better serve you.

SERVICE CHARGE & PAYMENT

20% service charge is applied to offsite catering functions * 7.50% sales tax will apply *10% alcohol tax will apply when needed * Groups requesting tax exemption must submit a sales tax exemption certificate *Payment in full is required on the day of your function unless other billing arrangements have been made prior to the event. The same applies to off-site catered events as well. Gratuity on-site is discretionary; suggested 20%. All payment card transactions are subject to a 3% processing fee.

MISCELLANEOUS

Menu decisions need to be finalized 2 weeks prior to your event * Parties of 15 or more guests need to have a set menu of two or three entrees * Corkage fee—\$30.00 per bottle * Decorative confetti is not allowed in Larkspur banquet room.

BEVERAGE POLICY

Larkspur is the sole alcoholic beverage licensee on the restaurant premises. We are subject to the regulations of the State Alcoholic Beverage Control Commission. Our policy prevents the serving of alcoholic beverages not purchased from Larkspur.

Prices Listed do not include Tax or Gratuity

All payment card transactions subject to a 3% processing fee

Prices are subject to change



Plated Lunch Packages

Packages include coffee, tea, soda, and bread service .

Plated Lunch Option 1

\$20 per person

- Entrees: Cobb Salad—crisp romaine, cucumber, olive, bleu cheese, egg, bacon, sweet corn, red onion, chicken in buttermilk dressing
- Smoked Turkey Club—smoked turkey, Yoder bacon, Monterey jack, lettuce, tomato, onion, pesto aioli, bistro bun. Pasta Salad
- Pasta Primavera—alfredo sauce with seasonal vegetables

Dessert: Assorted bite-size desserts

Plated Lunch Option 2

\$22 per person

- Entrees: Salmon Nicoise Salad—mixed greens, tomato, olive, artichoke, cucumber, green bean, fingerling potato, lemon oregano vinaigrette
- Chicken Croissant—curried chicken salad with celery, green onion, cranberry, and cashews on a flaky croissant. Pasta Salad
- Penne Pasta—fresh basil, grape tomato, red onion, mushroom, artichoke, olive, feta cheese. Chardonnay butter sauce.

Dessert: Vanilla Cheesecake—with berry compote

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Plated Lunch Packages

Packages include coffee, tea & soda

Plated Lunch Option 3

\$35 per person

Salad: Caesar Salad—crisp romaine, house made Caesar dressing, parmesan, crouton

Entrees: Chicken Marsala—marsala wine sauce with mushrooms

Salmon—hollandaise sauce with crab meat

Smoked Chicken Lasagna—herbed ricotta, spinach, mushroom, artichoke, leek, marinara, cheese blend

Dessert: Chocolate Overload Cake—rich and decadent

Plated Lunch Option 4

\$45 per person

Salad: Metro Salad—mixed greens, bleu cheese, balsamic vinaigrette, walnuts

Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto

Salmon—hollandaise sauce with crab meat

Steak Medallions—burgundy mushroom sauce

Dessert: Chocolate Overload Cake—rich and decadent

Vanilla Cheesecake—with berry compote

Prices Listed do not include Tax or Gratuity

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Buffet Lunch Packages

Packages include coffee, tea & soda. 30 person minimum.

Buffet Lunch Option 1

\$28 per person

Salad: Caesar Salad—crisp romaine, house made Caesar dressing, parmesan, crouton

Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto

Penne Pasta—fresh basil, grape tomato, red onion, mushroom, artichoke, olive, feta cheese.
Chardonnay butter sauce

Chef's Choice Starch

Seasonal Vegetable

Dessert: Bite-size desserts

Buffet Lunch Option 2

\$35 per person

Salad: Metro Salad—mixed greens, bleu cheese, balsamic vinaigrette, walnuts

Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto

Beef Burgundy—steak tips with pepper, onion and mushroom in burgundy sauce

Chef's Choice Starch

Seasonal Vegetable

Dessert: Vanilla Cheesecake—with berry compote

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Buffet Lunch Packages

Packages include coffee, tea & soda. 30 person minimum.

Buffet Lunch Option 3

\$38 per person

Salad: Greek Salad—mixed greens, kalamata olive, tomato, onion, feta, lemon vinaigrette

Entrees: Chicken Piccata—lemon butter caper sauce

Salmon—hollandaise sauce with crab meat

Chef's Choice Starch

Seasonal Vegetable

Dessert: Vanilla Cheesecake—with berry compote

Chocolate Overload Cake—rich and decadent

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Buffet Lunch Packages

Minimum of 30 guests required. Pricing includes chafing dishes, platters, serving utensils, plates, glasses, silverware and linen napkins.

COLD LUNCHEON BUFFET

\$25 per person

Fresh Fruit Tray OR Hummus with Pita included.

Salads (Choose 2):

Greek Salad

Caesar Salad

Metro Salad

Pasta Salad

Sliced Meats (Choose 2):

Turkey

Ham

Chicken Salad

Corned Beef

Accompaniments:

Croissant, Sourdough and

Whole Wheat Bread

Cheddar and Swiss

Bite Size Desserts and Chips

Sandwich Condiments Included

Water and Iced Tea

HOT LUNCHEON BUFFET

\$35 per person

Choose 2 Entrees:

MEAT SELECTIONS

Beef Burgundy

Beef Teriyaki

Pork Tenderloin

CHICKEN SELECTIONS

Chicken Marsala

Chicken Pistachio

Chicken Piccata

OTHER SELECTIONS

Pasta Primavera

Lasagna

Salmon

Accompaniments included:

Red Skinned mashed potatoes, Roasted potatoes or Rice pilaf

Fresh Seasonal Vegetables

Metro Salad and Rolls with butter

Water and Iced Tea

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