

The Peasant & The Pear Banquet Space & Rental Policies



WORTH GROUP

OUR BANQUET SPACE

Our **main dining room** comfortably seats 30 guests and can be used for larger parties during the week.

Our **lovely courtyard** is a beautiful place for an al fresco party. It comfortably seats up to 32 guests. The patio is covered by an awning, with fans and heaters, with retracting blinds for shade. The space cannot be fully weatherproofed, so it is closed during inclement weather and the rainy season, generally from November to April.

MINIMUMS, TAX & SERVICE CHARGE

We do not charge Facility Rental fees if your party meets the food & beverage minimum. All of your food & beverage charges count toward your minimum. At the end of the event, we tally your charges. If your total charges are less than the minimum, you have the option of ordering more food and/or beverages to meet the minimum, or incurring a Facility Rental charge, which will equal the agreed upon minimum as per your contract.

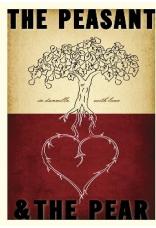
Other incurred fees (dessert plating (\$3), corkage (\$20), entertainment, etc.), tax (8.75%) and service charge (22%) are added to your bill at the end of the event, after the minimum has been satisfied. None of these count toward your food & beverage minimum. *Prices and menu subject to change.* Food & beverage minimums vary by meal period and day of the week.

SPACE RENTAL TERMS & POLICIES

- When you rent banquet space, you have exclusive use of that space for a 2.5 hour time frame. Monday-Thursday nights, barring a holiday, the holiday season, or other outstanding circumstance, you may start your party any time during normal meal service hours. Friday and Saturday, we are unavailable to host events. Your party must end within 1 hour after our closing time for the relevant meal period.
- You will have dedicated service staff throughout your event.
- We will customize a banquet menu for your event based upon our banquet selections. If you have a plated meal, we will print custom menus for you, including a message at the top.
- Your party may order any cocktails & wine directly from our wine list during the event, or you may make alcohol selections in advance, and then we will limit hosted beverages to those choices. If you choose to bring in wine, you will be charged corkage of \$20 for each bottle opened.
- You may decorate the space with flowers, table favors, pictures, balloons, etc. Nothing may be adhered to the walls, ceiling, or lights. Confetti & glitter are not permitted.
- The music and volume is shared with the rest of the restaurant and cannot be adjusted or shut off. We do not allow live or taped outside music, amplified presentations, or any other performance that may disturb other restaurant patrons.
- You will receive one bill at the end of the event, detailing all of your party's charges. We can split the bill into a maximum of 2 payments. We cannot produce separate checks for your guests, except for no-host bar tabs. Payments may be made via cash or credit card.

RESERVING THE SPACE

A credit card number is required to reserve any banquet space. The card will be charged $\frac{1}{2}$ of the estimated balance only if there is a cancellation within 1 week of the event. This charge is non-refundable. Any additional food and beverage ordered above and beyond the agreed upon contract will be added to the contracted total. Charges will be minimally based upon the guest count given one week prior to your event.



The Peasant & The Pear

Lunch Banquet Menu



WORTH GROUP

APPETIZER ADDITIONS (not included in per guest cost, priced per order, feeds about 4)

PEAR QUESADILLA Fresh pears & brie in a grilled flour tortilla, with spicy pear chutney

SHISHITO Maldon sea salt

PEPPERS

BRUSSELS Bacon, parmesan

SPROUTS

CALAMARI FRITTI Crispy fried calamari with house-made cocktail sauce

FONDUE New York White cheddar in a garlic-rubbed pot, with fresh pears & bread

AHI POKE TOWER Chili crusted seared rare Ahi, California avocado, cherry tomatoes, lime

MARGHERITA Tomato sauce, house-made fresh mozzarella & fresh basil

SAN RAMON Roasted pear, blue cheese, caramelized onions & mozzarella

HARVEST Bacon, mozzarella, dried champagne grapes & rosemary

FERRARI Italian pepperoni, roasted red peppers, tomato sauce & mozzarella

ENTREES *Please select 3 of the following for your guests to choose from.*

BISHOP RANCH SALAD, baby greens, roasted pears, candied walnuts, point reyes blue cheese, balsamic vinaigrette

COBB SALAD, romaine, grilled chicken breast, apple wood smoked bacon, hardboiled egg, tomatoes, blue cheese, balsamic vinaigrette

BLACK & BLUE SALAD, romaine, filet mignon tips, point reyes blue cheese, crispy fried onions, blue cheese dressing (+\$4)

SMOKED CHICKEN SALAD SANDWICH, pears, pecans, dried cherries, red onion, lettuce on wheatberry bread, with house salad

CALIFORNIA BLT, bacon, lettuce, tomato, mayo, wheatberry, with house salad

PULLED PORK SANDWICH, bbq pulled pork with coleslaw on an artisan bun, with house salad

DESSERT

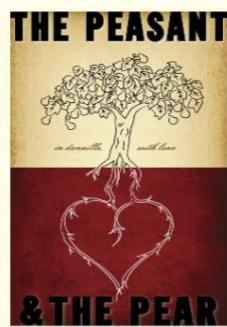
Flourless Chocolate Cake

BEVERAGES

Sodas, Iced Tea

\$35 Per Guest

Includes Entrée, Dessert & non-alcoholic beverages. Menu subject to slight changes. Tax & 22% service fee is not included.



The Peasant & The Pear

Dinner Banquet Menu



APPETIZER ADDITIONS (not included in per guest cost, priced per order, feeds about 4)

PEAR QUESADILLA	Fresh pears & brie in a grilled flour tortilla, with spicy pear chutney
SHISHITO	Maldon sea salt
PEPPERS	
BRUSSELS	Bacon, parmesan
SPROUTS	
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce
FONDUE	New York White cheddar in a garlic-rubbed pot, with fresh pears & bread
AHI POKE TOWER	Chili crusted seared rare Ahi, California avocado, cherry tomatoes, lime
MARGHERITA	Tomato sauce, house-made fresh mozzarella & fresh basil
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary
FERRARI	Italian pepperoni, roasted red peppers, tomato sauce & mozzarella

First Course

Bishop Ranch, baby greens, roasted pear, point reyes bleu cheese & balsamic vinaigrette

MAIN COURSE (select 3 options for guests to choose from)

MARKET PASTA

CHICKEN PICCATA sauteed spinach, mashed potatoes, capers, lemon, garlic, butter

PAN SEARED KING SALMON cauliflower "risotto", sauteed spinach, charred lemon

FRANK FAMILY CABERNET BRAISED BEEF SHORT RIBS mashed potatoes, carrots

LAMB SHANK slow-braised, osso buco-style, creamy polenta, lamb demi-glace, gremolata

DESSERT

Chocolate Decadence Flourless Dark Chocolate Cake

Beverages

Sodas, Iced Tea

\$56 Per Guest

(First & Main Course Available for \$46 per guest)

Includes First Course, Entrée, Dessert & non-alcoholic beverages. Menu subject to slight changes. Tax & 22% service fee is not included.



The Peasant's Courtyard In Alamo

OUR BANQUET SPACE

Our **dining room** seats 40 guests and can be used as a dining room buyout Sunday through Thursday.

Our **lovely courtyard** is a beautiful place for an al fresco party. It comfortably seats up to 50 guests. The patio has umbrellas for shade. The space cannot be fully weatherproofed, so it is closed during inclement weather and the rainy season, generally from early November to early April.

MINIMUMS, TAX & SERVICE CHARGE

We do not charge Facility Rental fees if your party meets the food & beverage minimum. All of your food & beverage charges count toward your minimum and vary by day of the week. At the end of the event, we tally your charges. If your total charges are less than the minimum, you have the option of ordering more food and/or beverages to meet the minimum, or incurring a Facility Rental charge, which will equal the agreed upon minimum as per your contract.

Other incurred fees (dessert plating (\$3), corkage (\$15), etc.), tax (8.75%) and service charge (22%) are added to your bill at the end of the event, after the minimum has been satisfied. None of these count toward your food & beverage minimum. *Prices and menu subject to change.*

SPACE RENTAL TERMS & POLICIES

- When you rent banquet space, you have exclusive use of that space for a 3 hour time frame. Sunday-Thursday nights, barring a holiday, the holiday season, or other outstanding circumstance, you may start your party at 5pm or 6pm. We are unavailable to host events on Fridays and Saturdays.
- You will have dedicated service staff throughout your event.
- We will customize a banquet menu for your event based upon our banquet selections.
- Your party may order any wine and beer directly from our wine list during the event, or you may make selections in advance, and then we will limit hosted beverages to those choices. If you choose to bring in wine, you will be charged corkage of \$15 for each bottle opened.
- You may decorate the space with flowers, table favors, pictures, balloons, etc. Nothing may be adhered to the walls, ceiling, or lights. Confetti & glitter are not permitted. We are not allowed to relocate or move tables on the patio due to lease constraints.
- The music and volume is shared with the rest of the restaurant and cannot be adjusted or shut off. We do not allow live or taped outside music, amplified presentations, or any other performance that may disturb other restaurant patrons.
- You will receive one bill at the end of the event, detailing all of your party's charges. We can split the bill into a maximum of 2 payments. We cannot produce separate checks for your guests, except for no-host bar tabs. Payments may be made via cash or credit card.

RESERVING THE SPACE

A credit card number is required to reserve any banquet space. The card will be charged ½ of the estimated balance only if there is a cancellation within 1 week of the event. This charge is non-refundable. Any additional food and beverage ordered above and beyond the agreed upon contract will be added to the contracted total. Charges will be minimally based upon the guest count given one week prior to your event.



Banquet Menu

APPETIZER ADDITIONS (not included in per guest cost, priced per order, feeds about 4)

GARLIC BREAD Colby Jack cheese, roasted garlic & herbs

CRISPY CALAMARI cocktail sauce

CRISPY ARTICHOOKES parmesan, lemon aioli

FIRST COURSE (host choose 1 prior to event for all guests to enjoy the evening of)

House Salad with Balsamic Dressing

Caesar Salad

Soup du Jour

MAIN COURSE (select 3 options for guests to choose from the evening of)

AGLIO E OLIO rigatoni, garlic, oil, parsley, red pepper flakes, parmesan (chicken optional)

RIGATONI BOLOGNESE marinara-meat sauce

CHICKEN PARMIGIANA breaded chicken breast, provolone, rigatoni, marinara, green beans

CHICKEN MARSALA chicken breast, marsala wine sauce, spinach, mushrooms, mashed potatoes

FILET TIPS mashed potatoes, green beans, garlic, butter

SALMON or CHICKEN PICATTA mashed potatoes, sautéed spinach, white wine, capers, garlic, butter

DESSERT

Chocolate Cake

Beverages

Sodas, Iced Tea

\$44 Per Guest

(First & Main Course Available for \$34 per guest)

Includes First Course, Entrée, Dessert & non-alcoholic beverages. Menu subject to slight changes. Tax & 22% service fee is not included.



OUR BANQUET SPACE

Our **restaurant** seats up to 65 guests and is available for a full restaurant buyout Sunday through Wednesday.

MINIMUMS, TAX & SERVICE CHARGE

We do not charge Facility Rental fees if your party meets the food & beverage minimum. All of your food & beverage charges count toward your minimum and vary by day of the week. At the end of the event, we tally your charges. If your total charges are less than the minimum, you have the option of ordering more food and/or beverages to meet the minimum, or incurring a Facility Rental charge, which will equal the agreed upon minimum as per your contract.

Other incurred fees (dessert plating (\$3), corkage (\$20), etc.), tax (10.25%) and service charge (22%) are added to your bill at the end of the event, after the minimum has been satisfied. None of these count toward your food & beverage minimum. *Prices and menu subject to change.*

SPACE RENTAL TERMS & POLICIES

- When you rent banquet space, you have exclusive use of that space for a 3 hour time frame. Sunday-Wednesday nights, barring a holiday, the holiday season, or other outstanding circumstance, you may start your party any time during normal meal service hours. We are unavailable to host events on Thursday, Friday & Saturdays.
- You will have dedicated service staff throughout your event.
- We will customize a banquet menu for your event based upon our banquet selections. We will print custom menus for you, including a message at the top.
- Your party may order any wine and beer directly from our wine list during the event, or you may make selections in advance, and then we will limit hosted beverages to those choices. If you choose to bring in wine, you will be charged corkage of \$20 for each bottle opened.
- You may decorate the space with flowers, table favors, pictures, balloons, etc. Nothing may be adhered to the walls, ceiling, or lights. Confetti & glitter are not permitted. We are not allowed to relocate or move tables on the patio due to lease constraints.
- The music and volume cannot be adjusted or shut off. We do not allow live or taped outside music, amplified presentations, or any other performance that may disturb other restaurant patrons.
- You will receive one bill at the end of the event, detailing all of your party's charges. We can split the bill into a maximum of 2 payments. We cannot produce separate checks for your guests, except for no-host bar tabs. Payments may be made via cash or credit card.

RESERVING THE SPACE

A credit card number is required to reserve any banquet space. The card will be charged $\frac{1}{2}$ of the estimated balance only if there is a cancellation within 1 week of the event. This charge is non-refundable. Any additional food and beverage ordered above and beyond the agreed upon contract will be added to the contracted total. Charges will be minimally based upon the guest count given one week prior to your event.



Lunch Banquet Menu

APPETIZER ADDITIONS AVAILABLE (not included in per guest cost, priced per order, feeds about 4)

MAIN COURSE Please select 3 of the following for your guests to choose from.

BISHOP RANCH SALAD baby greens, roasted pears, candied walnuts, point reyes blue cheese, balsamic vinaigrette

COBB SALAD romaine, grilled chicken breast, bacon, hardboiled egg, tomatoes, blue cheese, balsamic vinaigrette

BLACK & BLUE SALAD romaine, filet mignon tips, point reyes blue cheese, crispy fried onions, blue cheese dressing (+\$4)

SMOKED CHICKEN SALAD SANDWICH pears, pecans, dried cherries, red onion, lettuce on wheatberry bread, with house salad

CALIFORNIA BLT applewood smoked bacon, lettuce, tomato, avocado, provolone, mayo, sourdough, with house salad

PULLED PORK SANDWICH bbq sauce, topped with coleslaw, artisan bun, with house salad

NASHVILLE CRISPY CHICKEN SANDWICH coleslaw, B&B pickles, artisan bun (hot or not), with house salad

DESSERT

Chocolate Decadence Flourless Dark Chocolate Cake

Beverages

Sodas, Iced Tea

\$35 Per Guest

Includes Entrée, Dessert & non-alcoholic beverages. Menu subject to slight changes. Tax & 22% service fee is not included.



Dinner Banquet Menu

APPETIZER ADDITIONS AVAILABLE (not included in per guest cost, priced per order, feeds about 4)

FIRST COURSE (host choose 1 prior to event for all guests to enjoy the evening of)
Bishop Ranch

MAIN COURSE (guests to choose one the evening of)
BOURBON CHICKEN mushroom-garlic cream sauce, mashed potatoes, sauteed spinach
PAN SEARED KING SALMON cauliflower "risotto", sauteed spinach, charred lemon
"WENTE CABERNET" BRAISED BEEF SHORT RIBS mashed potatoes, carrots, demi-glace
SHRIMP & GRITS Mexican white prawns, cheddar grits, bacon, roasted corn, tomatoes, herbs

DESSERT

Chocolate Decadence Flourless Dark Chocolate Cake

Beverages

Sodas, Iced Tea

\$56 Per Guest

(First & Main Course Available for \$44 per guest)

Includes First Course, Entrée, Dessert & non-alcoholic beverages. Menu subject to slight changes. Tax & 22% service fee is not included.