



BANQUET PACKET

CONTAINED IN THIS PACKET:

BANQUET GUIDELINES

ROOM OPTIONS

BANQUET MENUS

APPETIZER PLATTERS

**THE FOLLOWING GUIDELINES ARE DESIGNED TO
GUARANTEE YOU THE BEST SERVICE POSSIBLE
BASED UPON FOURTY PLUS YEARS OF
BANQUET HOSPITALITY.**

PLEASE NOTE:

Due to the semi-private nature of our dining rooms we do not permit the use of AV equipment, podiums or screens of any nature. Thank you.

- The "format of service" for a banquet event is designed for you. This allows the service to be seamless as you enjoy your event without complications or delays. We find that customers who use this format with large events tend to have a better experience due to pace that we set for the event and thus allowing everyone to participate equally in their dining experience.
- After reading this packet, simply choose a banquet menu. It is that easy. Our banquet menus have been designed to allow you flexibility in planning your event while keeping within your budget. Whether it is a quick luncheon for your department or an elaborate dinner for a group of out of town executives, our banquet menus will provide the best in service and cuisine. In addition to the banquet menus, you may add an appetizer course to your event. The appetizer course is served 'family style' and work great with large groups. These appetizers are listed in detail on the last page of this packet.
- With our banquet facilities, you must guarantee your head count within 48 hours of your scheduled event. No shows will be charged \$60 per guest so be sure to confirm with us accordingly. The preferred method of confirmation is by email, however phoning the restaurant directly is acceptable.
- You may choose to bring in your own wine. Our banquet corkage fee is \$35.00 per 750ml bottle of wine or champagne. Magnums or larger bottles will be charged on a prorated basis.
- If you choose to bring in your own dessert, please discuss with your banquet coordinator the options available for your event.
- Payment in full will be due upon completion of the event. We gladly accept all major credit cards, cash or business checks for payment. If you choose, you may download a payment authorization form off the website for your convenience and email it to us.
- If you have any questions, please call us at 650-321-6798, or visit our website www.sundancethesteakhouse.com.

DINING ROOMS

Sundance offers three distinct dining rooms to host your event. Each room is named after a specific wine growing appellation in the Napa Valley. Our banquet coordinator will assign a room to your event based upon your head count. Depending on the day of the week & business levels in general, upgrades can be arranged.

Additionally, room “buy outs” can be arranged for smaller events with no time limits or guaranteed head counts. Please discuss this with your banquet coordinator during the booking process.

THE STAG’S LEAP ROOM

Accommodates 8–12 guests

No Room Fees – No Minimums

Menu: Regular Menu or Banquet Menu

THE SILVERADO TRAIL ROOM

Accommodates 13–16 guests

No Room Fees – No Minimums

Menu: Regular Menu or Banquet Menu

THE ALEXANDER VALLEY ROOM

Accommodates 17–24 guests

Minimum Food & Beverage: \$2,500 on Thursday, Friday & Saturday nights

Menu: Banquet Menu only

Table arrangements:
Please discuss with your banquet coordinator.

THE SHAREHOLDER MENU

\$68 Dinner / \$54 Lunch

FIRST COURSE

Each person selects from one of the following:

HOUSE SALAD WITH CREAMY ITALIAN

CRISP ROMAINE CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

MAIN ENTRÉE

Each person selects from one of the following:

HOUSE CUT OF PRIME RIB

Our House Specialty is slow roasted & carved lean to order with classic garniture.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

USDA PRIME FILET MIGNON

Charbroiled prime filet mignon accompanied with a cabernet bordelaise sauce.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

JUMBO PRAWN SAUTÉ

Succulent wild gulf prawns sautéed in a white wine garlic sauce.
Served with today's fresh vegetable & wild rice pilaf.

FRESH PACIFIC SWORDFISH

Hook & line caught. Open flame grilled & accompanied with a dill caper sauce on the side.
Served with today's fresh vegetable & wild rice pilaf.

SAUTÉED CHICKEN MARSALA

Lightly pounded chicken breast sautéed in a mushroom marsala wine sauce.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

VEGETARIAN FUSILLI PRIMAVERA

Fusilli pasta with campari tomatoes, shiitake mushrooms, broccoli, basil & garlic.
Choice of a marinara sauce, an alfredo sauce or an olive oil sauce.

DESSERT COURSE

Each person selects from one of the following:

CLASSIC CHEESECAKE WITH RASPBERRY SAUCE

FRESH FRUIT SORBETTO

CRÉME BRULEE

THE CARDINAL MENU

\$56 Dinner / \$45 Lunch

FIRST COURSE

Each person selects from one of the following:

HOUSE SALAD WITH CREAMY ITALIAN

NEW ENGLAND CLAM CHOWDER

MAIN ENTRÉE

Each person selects from one of the following:

STANDARD CUT OF PRIME RIB

Our House Specialty is slow roasted & carved lean to order with classic garniture.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

GRILLED FRESH SALMON

Open flame grilled & accompanied with a dill caper sauce on the side.
Served with today's fresh vegetable & wild rice pilaf.

SAUTÉED CHICKEN PICATTA

Lightly pounded chicken breast sautéed in a white wine lemon caper sauce.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

VEGETARIAN FUSILLI PRIMAVERA

Fusilli pasta with campari tomatoes, shiitake mushrooms, broccoli, basil & garlic.
Choice of a marinara sauce, an alfredo sauce or an olive oil sauce.

DESSERT COURSE

Each person selects from one of the following:

VANILLA ICE CREAM WITH FRESH BERRIES

FRESH FRUIT SORBETTO

FAMILY STYLE PLATTERS

To enhance your dining experience, we offer the following appetizer combo platters served family style. Each platter features our most popular appetizers.

THE STANFORD PLATTER

Panko crusted calamari with two dipping sauces, dungeness crab cakes with a sherry cayenne aioli & Idaho potato skins with a sour cream chive dipping sauce. \$44

THE BALI PLATTER

Seared ahi tuna sashimi sliced extra rare with cucumber sunomono salad, tempura gulf prawns & filet mignon spring rolls. Garnished with traditional condiments. \$48

ADDITIONAL APPETIZERS FOR LARGER GROUPS

CHILLED PRAWN COCKTAIL (8 ea)

Wild gulf prawns served with traditional cocktail sauce & lemon. \$34

FRESH OYSTERS ON THE HALF SHELL (12 ea)

One dozen freshly shucked oysters served on a bed of crushed ice & served with horseradish spiked cocktail sauce & tarragon shallot mignonette. \$38

DUNGENESS CRAB CAKES (5 ea)

Lightly sautéed & served with a sherry cayenne aioli. \$40

PANKO CRUSTED CALAMARI

Classic cocktail & chipotle lime aioli dipping sauces. \$30

SEARED AHI TUNA SASHIMI

Sliced rare & garnished with traditional Japanese condiments. \$36

FILET MIGNON SPRING ROLLS (8 ea)

Served with our famous Asian salad. Soy ginger sesame dipping sauce. \$30

ITALIAN CAPRESE TOMATO SALAD

Fresh buffalo mozzarella, tomatoes, basil, red onion & capers. \$28