



## 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 OVER FOUR DECADES 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. 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, we ask that your head count be confirmed within 24 hours of your event so we can set your space accordingly.
- You may choose to bring in your own wine. Our corkage fee is \$35.00 per 750ml bottle of wine or champagne. Magnums or larger bottles will be charged on a prorated basis.
- You may choose to bring in your own dessert to serve your guests. We charge \$3.50 per guest to provide this service.
- Payment in full will be due upon completion of the event. We gladly accept all major credit cards or cash. If you choose, you may download a payment authorization form off our website for your convenience and email it to us.
- Prices do not include applicable sales taxes or discretionary gratuity for your service staff. Prices are subjected to change without notice.
- Food & Beverage Minimum Charges are based upon in house consumption & are net of tax and gratuity. Take-out food or wine will not count towards the minimum charge. The additional charge will be added on as a rental fee and is subjected to sales tax and gratuity.
- If you have any questions, please call us at 650-321-6798, or visit our website [www.sundancethesteakhouse.com](http://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.

Typically for dinner service there are two seating times available for the use of our dining rooms. Exceptions can be made depending on the season & business levels that day.

Early seatings start between 4:30 pm & 5:30 pm.  
Later seatings start 7:15 pm or later.

### **THE STAG'S LEAP ROOM**

Accommodates 8–12 guests  
Regular Menu or Banquet Menu  
One Table Format

### **THE SILVERADO TRAIL ROOM**

Accommodates 13–16 guests  
Regular Menu or Banquet Menu  
One or Two Table Format

### **THE ALEXANDER VALLEY ROOM**

Accommodates 17–26 guests  
Banquet Menu Only  
Food & Beverage Minimum Charge on Fridays & Saturdays - \$2,500  
Multiple Table Formats are Available

# THE SHAREHOLDER MENU

\$69 Dinner / \$58 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:*

### **SLOW ROASTED PRIME RIB, 10 oz.**

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, 7 oz.**

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 sour cream dill caper sauce.  
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

\$58 Dinner / \$47 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:*

### **SLOW ROASTED PRIME RIB, 8 oz.**

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 sour cream dill caper sauce.  
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. \$46.95

## 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. \$49.50

# 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. \$40

## DUNGENESS CRAB CAKES (5 ea)

Lightly sautéed & served with a sherry cayenne aioli. \$46.50

## PANKO CRUSTED CALAMARI

Classic cocktail & chipotle lime aioli dipping sauces. \$32

## 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. \$31.50

## ITALIAN CAPRESE TOMATO SALAD

Fresh buffalo mozzarella, tomatoes, basil, red onion & capers. \$30